

Mushroom & Chive Soup with Gruyère Ham Toasts



Serves 4 **Prep 10 mins**

Cooking 30 mins

Easy

Ingredients

2 tbsp olive oil
3 fresh bay leaves
1 red onion, chopped
750g portabellini or chestnut mushrooms, sliced
1L hot veg stock
25g chives, chopped
4 tbsp crème fraîche (optional)

For the toasts

2 slices Crosta & Mollica Farina Pugliese
110g prosciutto cotto
100g Gruyère cheese, grated

1. Preheat the grill to high. Gently heat the oil in a large saucepan and sauté the bay leaves and onion on a low to medium heat for 5 mins. Add the sliced mushrooms, some seasoning and turn the heat up for 3 mins, stirring just a couple of times.
2. Now add the hot veg stock and bring to the boil. Once boiling, turn down and simmer for 15 mins. Remove from the heat, add 3/4 of the chives and remove the bay leaves.
3. Using a stick blender, whizz everything up, taste and season. Pop a lid on while you prepare the toasts.
4. Under the grill, toast one side of the bread, then turn over and place some ham and grated cheese on top. Pop back under the grill until the cheese is melted and bubbling. Remove and slice in half.
5. Serve the soup into bowls with a spoonful of crème fraîche, if using. Top with the remaining chives and pop the cheesy toasts on the side.