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Mushroom Soup with Jambon d’Auvergne PGI, Grilled Nürnberger Bratwürste PGI and Grana Padano PDO by Chef Francois Mermilliod

Serves: 30

Preparation time: 15 minutes

Cooking time: 10 minutes

INGREDIENTS

100g	Jambon d’Auvergne	 PGI	France	
50g	Grana Padano	 PDO	Italy	
10g	Priego de Córdoba Extra Virgin Olive Oil	 PDO	Spain	
250g	Nürnberger Bratwürste / Nürnberger Rostbratwürste	 PGI	Germany	
500g	Mushroom soup	 Organic	Lithuania	
200g	Chestnut halves		Portugal	



Chef François Mermilliod settled in Singapore 24 years ago and worked as a chef in various fine restaurants. Since 2015, he has the pleasure to welcome people in his own restaurant called Bar A Thym, while conducting culinary training in different schools.

DIRECTIONS

PREPARATION

- 01 Panfried the Nürnberger Bratwürste sausages in a pan for 5 minutes.
- 02 Warm up the mushroom soup in a pot.
- 03 Slice the Jambon d’Auvergne in «Julienne».
- 04 Quickly sauteed the chestnut halves in a bit of Priego de Córdoba Extra Virgin Olive Oil.
- 05 Slice the Nürnberger Bratwürste sausages.

ASSEMBLY

- 01 Pour the mushroom soup in a bowl.
- 02 Add the Nürnberger Bratwürste sausages, chestnut halves and Jambon d’Auvergne.
- 03 Shave some Grana Padano on top and drizzle with Priego de Córdoba Extra Virgin Olive Oil.

EU QUALITY SCHEMES



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