

# FUNGI FUNGI

INT. GOURMET MUSHROOM  
TRADERS

## 'WATERZOOI' WITH PORCINI MUSHROOMS

serves 4 persons



'Waterzooi' is a typical dish from Belgian cuisine. Made from chicken or fish, vegetables, cream and potatoes. It is served as a kind of soup. In this variant we combine with Porcini mushrooms and saffron. Both beautifully 'earthy' and surprisingly complementary. The "soup" is made from dried Ceps.

### ingredients

#### 'SOUP' OF CEPS

50 grams of dried Ceps  
200 ml of lukewarm water  
1 large shallot  
1 clove of garlic  
1 small fennel  
2 tbsp olive oil  
1.2 l powerful chicken broth  
175 ml whipped cream

#### GARNITURE WATERZOOI

600 – 800 gr turbot fillet (or other white fish from the season)  
4 – 6 medium-sized fresh Porcini mushrooms  
20 small new potatoes  
200 ml chicken broth  
10 threads of saffron  
12 carrots  
8 string beans (or optionally turnip / green cabbage / sugar snaps)  
Hand salicornia  
Chives

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**PREPERATIONS** (you can make the soup and garniture the day before if you like)

### 'SOUP' OF WATERZOOI

Rinse the dried Porcini mushrooms quickly in a sieve with cold water to remove any sand. Then let it soak in the lukewarm water for around 10 minutes. Pass through a sieve and collect the moisture.

Cut the shallot and fennel into medium-large pieces and the garlic into small pieces. Gently fry this in a little olive oil until glassy. Add the well squeezed Porcini mushrooms and let 'sweat' briefly until all the moisture has evaporated. Add the chicken stock, the Porcini curd and cream. Bring to the boil and simmer for 15 minutes.

Puree with the hand blender and pour through a fine mesh sieve. Season with a little sea salt. If made the day before, quickly cool back and place covered in the cooling.

### GARNITURE WATERZOOI

Peel the carrots and cut them in half lengthwise. Cut the beans into long sloping pieces. Blanch the carrots and string beans (and / or other vegetables) until al dente in salted boiling water. Rinse immediately with cold water, drain well and place in the refrigerator.

### One hour before serving

Peel and cut the new potatoes into slices and set aside under cold water. Clean the fresh Porcini mushrooms and cut into nice thick slices. Place separately in the refrigerator in a container, wrapped in damp kitchen paper.

Boil the salicornia in some water until al dente in 4-5 minutes, let it cool on a plate and set aside.

Preheat large, deep plates at 70 ° C.

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Potatoes, veggies in saffron



short sauteed Ceps



ready to pour the soup . . .

### FINISH IT OFF

Heat the 'soup' of Porcini mushrooms.

Cook the slices of the new potatoes in the chicken broth with some salt and the saffron (about 10 minutes). As soon as the new potatoes are done, add the blanched vegetables and the salicornia and heat the whole.

Poach the turbot fillets (80 – 90 ° C) in water with a dash of white wine (depending on the thickness of the fillets in 5 – 10 minutes).

Bake the sliced fresh Porcini mushrooms in a non-stick pan with a drop of olive oil over medium to high heat. 2-3 minutes. Then put off the heat source and add a knob of butter.

### SERVING

Put some potatoes and vegetables in the plate and spoon some of the saffron broth over it. Put some fish on it. Spoon some more potatoes and veggies on top, together with some baked Ceps. Carefully pour the soup along the side of the other ingredients so that the soup continues below and the fresh colors remain visible. Garnish with some chopped chives.

***Bon appetit !!***

