

## *MUSHROOMS SOUP*

Serves 4

2 cups shiitake mushrooms  
1 bunch cilantro, chopped  
1 quart vegetable stock  
2 cloves garlic, peeled  
1 tablespoon extra virgin olive oil  
Celtic sea salt and pepper to taste.

In a saucepan, sauté the garlic in the oil over high heat, when it starts to turn golden add the mushrooms. Stir the mushrooms for 3- 4 minutes over medium heat.

Put the mixture in the blender adding the vegetable stock, salt and pepper. Process until smooth and then pour it back in the saucepan adding some freshly chopped cilantro.

Let it simmer covered for 3-4 minutes longer and then serve it warm.