Soups / Belgium

pearl barley, chickpeas and mushrooms soup · Belgium

A hearty soup with grain, cultivated mushrooms and cooked pulses, developed as a Belgium-inspired variation.

Time 50 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 150 g pearl barley
- ☐ 500 g cultivated mushrooms
- ☐ 20 g wholegrain mustard
- ☐ 10 g fresh parsley
- ☐ 30 ml neutral cooking oil
- ☐ 450 g drained cooked chickpeas
- ☐ 1400 ml low-salt vegetable stock
- ☐ 2 g dried thyme
- ☐ salt and pepper to taste

Let's make it.

01 Cook the grain separately according to the packet. Rinse and drain the cooked pulses.

02 Clean the cultivated mushrooms and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the cultivated mushrooms and cook for a few minutes. Pour in the stock and simmer until the vegetable is tender.

04 Add the cooked grain and pulses and heat for five minutes until the soup is piping hot.

05 Stir in the wholegrain mustard, dried thyme, fresh parsley and taste before serving.

AI-developed, not kitchen-tested.

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