

# HUITLACOCHÉ SOUP

YIELD 4 PORTIONS

## INGREDIENTS

- 1 cup or can huitlacoche
- 1/4 white onion, chopped
- 2 cloves sliced garlic
- 1 can evaporated milk (carnation)
- 2 tablespoons olive oil
- 1 cube chicken boullion
- 1/3 cup white wine
- 1 cup milk

### Directions:

- In a pan, saute huitlacoche, onions, garlic, and olive oil for 3 minutes medium heat, add the wine and reduce 2 minutes, add the can of carnation and boullion. remove from heat and let it cool down.
- Blend everything and add the cupo of milk, check seasoning and serve with tortilla strips.

