

## CREAM OF WILD MUSHROOM SOUP



### PREP TIME

15 Minutes



### COOK TIME

25-30 Minutes



### SERVES

4 TO 6



### Ingredients

- 4 cups chicken or vegetable stock
- 1 package (20 g) [Sarafino dried porcini](#) or other dried mushrooms
- 3 tbsp butter
- 1 onion, chopped
- 1 clove garlic, minced
- 1/2 cup white wine
- 1 lb assorted specialty mushrooms (such as shiitake, oyster, king oyster, portobello and cremini), cleaned and sliced
- 2 tbsp all-purpose flour
- 1 cup 35% cream
- Kosher salt and freshly ground black pepper to taste
- Croutons, optional
- Sour cream, optional

### Steps to Make

1. In a saucepan, heat stock over medium heat to warm. Turn off heat, add dried porcini mushrooms; cover and set aside.
2. In a large soup pot or Dutch/French oven, melt butter over medium heat.
3. Add onions and cook, stirring constantly until onions are translucent and softened, about 3 to 4 minutes. Add garlic and cook about 30 seconds longer until fragrant.
4. Add white wine, followed by the mushrooms. Cook 6 to 8 minutes until mushrooms begin to give off their liquid.
5. Sprinkle over flour and stir until mixture is smooth.
6. Slowly stir in dried mushrooms and stock, stirring constantly so lumps don't form. Bring mixture to a boil, reduce heat and simmer 15 minutes.
7. Using an immersion blender or blender, partially puree the soup. Add cream and bring back to a simmer. Season to taste with salt and pepper.
8. Garnish with toasted croutons and a dollop of sour cream, if desired.