



CREAMY WILD MUSHROOM SOUP



- 2 Tbsp Butter (25ml)
- 4 shallots, chopped
- 1 glove garlic, chopped
- 1/4 tsp fresh chopped ginger (2ml)
- 1 Leek white part only, chopped
- 2 stalks, celery, diced
- 1 cup **Commandaria** wine (250 ml)
- 5 cups assorted mushrooms, washed and sliced (1.25L/approx 1 lb)
Like Portobello and shitake
- Pinch of grated nutmeg
- 3 sprigs fresh thyme
- 1 small Yukon potatoe, peeled and diced
- 6 cups chicken stock or veg. stock (1.5L)
- 1/2—1/4 cup whipping cream (125-175 ml)
- 1 Tbsp lemon juice (15ml)
- Chopped fresh tarragon to taste



- In a large pot, heat butter on medium.
- Add the shallots, garlic, ginger, celery and leek and sweat for about 7-9 mins until just soft.
- Add the wine and increase heat to high and simmer uncovered until liquid is Syrupy and almost evaporated.
- Add the sliced mushrooms & reduce heat to med. & cook 5-8 min until soft
- Add the nutmeg, fresh thyme, diced potatoe, chicken stock, salt & pepper
- Bring to a boil, Reduce to low heat & simmer covered for 30 mins or until veg. are soft.
- Add the cream and bring back to the boil
- Add the lemon juice and adjust seasoning.
- Puree the soup with an immersion wand blender for a creamier soup
- Add freshly chopped tarragon before serving
- For added flavor, sauté a few small shitake caps in hot butter until golden & serve on top of soup with sprigs of tarragon

Serves 4-6