

Winter Squash Bisque with Shiitake Mushrooms

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I love this Bisque! Smooth and the Shiitake Mushrooms are a great addition. The class that I taught on Chowders and Bisques, was pleasantly surprised with the flavors and enjoyed it very much! Butternut Squash can be substituted for the Sweet Potatoes.

6 tablespoons butter, unsalted
3 medium carrots, diced small
1 large yellow onion, peeled and chopped
2 large garlic cloves, minced
4 cups vegetable stock
3/4 cup dry white wine, optional
1 pound butternut squash, peeled, seeded and cut into 1/2" dice
5 large parsley stems
6 sprigs fresh thyme
5 ounces shiitake mushroom, wiped clean, stems and caps separated - Thinly slice the mushroom caps
1 cup tomato puree
6 medium scallions, trimmed and finely minced
1/2 cup half and half, more as desired
1/4 teaspoon ground white pepper
1/4 teaspoon cayenne, more to taste
salt and pepper, to taste

Serving Ideas: TO SERVE: Spoon into bowls and garnish with the shiitake-scallion mixture.

Servings: 6

Start to Finish Time: 45 minutes

EQUIPMENT/UTENSILS: cutting board, knife, measuring cups and spoons, immersion stick blender or food processor, spoon, string, slotted spoon, small skillet, medium to large sauce pan with lid

Prep all your vegetables as indicated above.

Heat 4 T butter in large saucepan over medium heat. Add carrots and onions and cook for 15 minutes until onions are translucent. Add the garlic, cooking about 30 seconds

Add vegetable stock, wine (if using), butternut squash and herb bundle (parsley stems and thyme tied together), shiitake stems with the tomato puree. Bring to boil, cover and reduce heat to low. Cook 30 minutes until squash and carrots are soft but not mushy. Remove from heat.

Discard herb bundle and shiitake stems

Use an immersion blender stick to puree the vegetables until smooth or using a slotted spoon, transfer solids to food processor bowl and puree vegetables until very smooth (add some of stock if needed). Return puree to sauce pan and stir to mix.

Add half and half and heat through. Season with white pepper and cayenne. Taste test and add more salt and pepper as needed.

PREPARE THE TOPPING OF SHIITAKE MUSHROOM CAPS AND SCALLIONS: heat remaining butter in a small skillet over medium heat, add scallions and cook about 2 min, add sliced shiitake caps and cook until mushrooms are tender about 3 minutes. Set aside and top the Bisque when ready to serve.