

# Cream of Mushroom Soup

This luxurious Cream of Mushroom Soup features 2 lbs of a variety of mushrooms found in Oregon, including chanterelles, morels, shiitake, oyster, porcini, and cremini. Blended to a creamy perfection and finished with freshly shaved Oregon truffles, this soup is elevated with the subtle flavors of Chaga Chai tea.

**PREP TIME:** 15 minutes

2 lbs variety of mushrooms found in Oregon  
(chanterelles, morels, shiitake, oyster,  
porcini, cremini)  
1 med onion, finely chopped  
2 cloves garlic, minced  
4 C vegetable broth  
1 C heavy cream  
1/2 C crème fraîche  
1/2 C whole milk

**COOK TIME:** 30 minutes

2 T butter  
1 T olive oil  
1 † dried thyme  
1 † salt  
1/2 † black pepper  
1/4 C Chaga Chai tea (brewed and  
cooled)  
1/2 lb extra mushrooms, finely chopped  
Freshly shaved Oregon truffles

**SAUTÉ THE AROMATICS:** Heat olive oil and butter in a large pot over med heat. Add onion and garlic, sauté until translucent.

**COOK THE MUSHROOMS:** Add the variety of mushrooms, cook until they release their moisture and become tender.

**BLEND THE SOUP:** Transfer the cooked mushrooms to a blender, add vegetable broth, and blend until smooth.

**SIMMER THE SOUP:** Return the blended mixture to the pot, add heavy cream, crème fraîche, whole milk, thyme, salt, pepper, and Chaga Chai tea. Simmer for 10-15 minutes.

**ADD EXTRA MUSHROOMS:** Stir in the finely chopped mushrooms and cook for an additional 5 minutes.

**SERVE:** Ladle into bowls, top with freshly shaved Oregon truffles, and enjoy hot.