



Black Garlic Wild Mushroom Soup

recipe from: afamilyfeast.com

INGREDIENTS

- 6 tablespoons butter
- 1 cup onion, diced
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- ½ cup all-purpose flour
- 1 tablespoon fresh thyme leaves removed from stems
- 1 large bay leaf
- 2 quarts vegetable broth (homemade or store bought)
- 2 pounds mushrooms coarsely chopped or sliced
- 2 tablespoons PW Farm's black garlic sliced,
- 1 cup heavy cream
- ¼ cup loosely packed fresh basil
- ¼ cup loosely packed fresh flat-leaf parsley

INSTRUCTIONS

In a large Dutch oven or heavy bottomed pot, melt butter over medium heat and add onions.

Sauté onions for a full ten minutes, stirring often. They will begin to brown.

Keep heat at medium and add salt, pepper, flour, thyme and bay leaf and stir to create a roux.

Cook the roux for four minutes, stirring often.

Add the vegetable broth one third at a time, whisking as you add.

Once the mixture is creamy and all of the roux mixed into the broth, add the mushrooms and garlic.

Bring to a slight boil, reduce to a medium simmer and cook for 15 minutes, stirring often so it does not stick to the bottom.

Remove and discard the bay leaf.

Add cream and heat just to get the soup back to temperature and then add the fresh basil and parsley.

Using an immersion blender or a regular blender, purée completely until creamy.

Adjust salt and pepper to taste as needed and serve.

