

## Cream of Wild Mushroom Soup

Sunday, 19 December 2010 20:27

---



### Ingredients

- 1 pound of wild mushrooms like chanterelle, porcini or morels, roughly chopped
- 2 tbsp. olive oil
- 3 tbsp. butter
- 1 medium onion, chopped
- 1 small carrot, chopped
- 2 cloves of garlic, chopped
- 2 sprigs of thyme
- 1 bay leaf
- 2 quarts of chicken or vegetable stock
- 1/4 cup of sherry
- 1 cup of white wine
- 1 cup of cream

Heat the olive oil and butter in a big pot over medium to high heat. Add onion and carrot and sauté until soft. Add the mushrooms and garlic and continue to sauté for another 3 to 5 minutes. Deglaze pot with with sherry and add white wine, bay leaf, thyme and chicken or vegetable stock. Let the soup simmer for about 20 minutes, until all of the flavours come together. Puree with an immersion blender until smooth and add cream. Simmer for another 5 minutes and serve with some crème fraîche and fresh bread.