CREAM OF MUSHROOM SOUP

Serves 4-6

Lula

Ingredients

- 1 1/2 ounces dried porcini mushrooms
- 3 tablespoons olive oil
- 1 yellow onion, finely chopped
- 1 pound fresh cremini mushrooms, thinly sliced
- 1/2 pound shitake mushrooms, thinly sliced
- 3 tablespoons flour
- 4 cups chicken or vegetable stock
- 1/2 heavy cream
- 1/4 cup dry sherry or white wine
- 2 tablespoons finely chopped fresh parsley

Directions

Soak the dried mushrooms in 3 cups boiling water for 30 minutes. Drain the mushrooms reserving 2 cups of the soaking liquid. Strain the liquid through a fine-mesh sieve lined with cheesecloth or coffee filter to remove any grit. Set mushrooms and liquid aside.

In a saucepan over medium heat, warm the oil. Add the onion and sauté, stirring occasionally, until softened, 5 to 7 minutes. Add the cremini and shitake mushrooms and cook until slightly softened about 3 minutes. Sprinkle with the flour and salt, and pepper to taste. Stir to coat the mushrooms and cook for 1 minute.

Add the stock and reserved mushroom liquid. Add the reserved drained mushrooms and reduce heat to medium-low. Simmer until all the mushrooms are completely softened, about 15 minutes. Remove from the heat. In a blender or food processor, purée the soup in batches being sure to leave some texture and return the soup to the pan. Return the soup to medium heat.

Add the cream and sherry and cook until flavors are blended and the soup is slightly thickened about 3 minutes. Season to taste with salt and pepper. Serve warm and garnish with chopped parsley.