

DENIA BALTZER

Creative Cuisine Catering • Alberta Canada

Cream of Wild Mushroom and Oregon White Truffle Soup

Serves 6

INGREDIENTS

5 Cups Chicken or Vegetable Stock

1 ½ Ounce Dried Wild Mushroom Blend

3 Tablespoons Unsalted Butter

2 Tablespoons Olive Oil

12 Ounces Fresh Wild Mushrooms:
Oyster, Shiitake, and/or Chanterelle,
Cut Up

2 Shallots, Finely Chopped

2 Garlic Cloves, Finely Chopped

4 Sprigs Fresh Thyme

2 Sprigs Fresh Rosemary

½ Cup Heavy Cream Infused with
Oregon White Truffle

2 Cups Whole Milk

Fresh Oregon White Truffle

See instructions other side

Cream of Wild Mushroom and Oregon White Truffle Soup

INSTRUCTIONS

Soak dried mushrooms in hot chicken stock while preparing everything else.

Heat butter and oil in saucepan, saute shallots and garlic until translucent, add in fresh mushrooms and saute until they begin to release their juices, about 5 minutes. Add thyme and rosemary, salt and pepper to taste.

Add the chicken stock with dried mushrooms and bring to a boil, reduce heat to medium/low, cover and simmer for 20 - 30 minutes.

Remove fresh herb sprigs. At this point if you prefer a puréed soup you can purée with an immersion blender. Add the cream and milk, adjust the salt and pepper to taste. Finish with a dollop of infused heavy cream and a shaving of fresh truffle or a drizzle of truffle oil.