

Cream of Mushroom Soup with Sherry and Thyme

Adapted from vindulge



Servings: 6

1. If using whole dried mushrooms they need to be rehydrated. Place dried porcini mushrooms in a small bowl and add sherry. Soak for at least 30 minutes, no more than an hour. Stir to make sure the sherry incorporates with all the dried mushrooms. If using porcini powder, soak the powder in the sherry for 30 minutes. Stir well so powder is absorbed.
2. After re-hydrated the whole ones, strain the liquid from the mushrooms, and keep the strained liquid. Dice up the re-hydrated mushrooms prior to putting into the soup.
3. In a 3 quart soup pot over medium heat add olive oil and white onions. Saute for 8 - 10 minutes or until soft. Next add cremini mushrooms and continue to stir for another 15 - 18 minutes or until they start browning. Add butter and garlic and stir until the butter is melted.
4. Add flour and continue to stir for another 3 minutes to make the roux. Add stock, sherry, thyme, salt and pepper and bring to a simmer. Add the porcini mushrooms, and simmer the soup for 20 minutes, it will slightly thicken.
5. In a separate medium sized bowl add the crème fraîche and place one cup of the hot soup mix in the bowl and stir. This will temper the cream and keep it from curdling. Place the entire mix back into the soup and stir, bringing back to a simmer for another 10 minutes. Salt and pepper to taste as needed. Serve 1/2 cup to 2/3 cup servings. Sprinkle Italian parsley on top to garnish. Serve with crusty white bread or rolls. Freezes well.

- 1 ounce dried porcini mushrooms, see directions about whole or powdered form
- 3/4 cup sherry wine, use a good one, not cooking sherry
- 2 tablespoons EVOO
- 2 cups onion, white or yellow, chopped
- 1 pound mushrooms, cremini, cleaned and chopped with stems
- 4 tablespoons unsalted butter
- 2 cloves garlic, finely diced
- 3 tablespoons all purpose flour
- 1 tablespoon mushroom soup base, or chicken or vegetable
- 3 cups water
- 1 tablespoon dried thyme, tied with string
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground pepper
- 1/2 cup crème fraîche
- 1/4 cup heavy cream, optional
- 1/4 cup flat leaf parsley, chopped (garnish)

Per Serving (excluding unknown items): 223 Calories; 16g Fat (62.2% calories from fat); 5g Protein; 18g Carbohydrate; 3g Dietary Fiber; 32mg Cholesterol; 813mg Sodium; 5g Total Sugars; trace Vitamin D; 50mg Calcium; 2mg Iron; 469mg Potassium; 118mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com