



Geoff Gardner's Truffled Mushroom Soup

INGREDIENTS

1 onion, chopped

1 stalk celery, chopped

1 teaspoon garlic, chopped

1 pound portabella mushrooms,
cleaned and chopped

1 cup dry sherry,
with the alcohol burned off

1 quart court bouillon
or vegetable stock

1 cup heavy cream

thyme to taste

salt and pepper to taste

truffle oil, optional

PREPARATION

1. Sweat onions, celery, garlic, thyme, and portabellas.
2. Add sherry and reduce until all alcohol is evaporated or burned off.
3. Add court bouillon. Simmer until vegetables are soft and the soup is flavorful and aromatic (about one hour).
4. Using an immersion blender or standing blender, roughly puree soup until almost smooth.
5. Strain through chinois or other fine mesh sieve.
6. In a separate pot, finish with heavy cream and season with salt and pepper.
7. Garnish with a truffle oil, if desired.