



Wild Mushroom Soup with Whipped Mascarpone

and Talon Chives

SERVES 2 Quarts

PREP TIME 30 min

COOK TIME 30 min

Ingredients

6 tablespoons unsalted butter
1 cup chopped yellow onions
1/2 cup chopped celery
1/4 teaspoon cayenne
1 1/2 teaspoons minced garlic
6 ounces shiitake mushrooms, wiped clean, stems trimmed, and sliced
6 ounces oyster mushrooms, wiped clean, stems trimmed, and sliced
8 ounces button mushrooms, wiped clean, stems trimmed, and sliced
2 teaspoons fresh thyme leaves
1 teaspoon salt
1/2 teaspoon ground black pepper
1/3 cup brandy
6 cups chicken stock
1 1/2 cups heavy cream
1 ounce chopped fresh chives
1 ounce mascarpone cheese

Directions

Soup Base

In a large stock pot, melt the butter over medium heat. Add the onions, celery, and cayenne and cook for three to four minutes. Next add the garlic and cook for 1 minute. Add the mushrooms, thyme, salt, and pepper, and cook, stirring, until the mushrooms give off their liquid and start to brown, about five minutes. Now add the brandy, and reduce for two-three minutes. Finally add the stock and bring to a simmer. Reduce the heat to medium-low and simmer for fifteen minutes. Remove from the heat and puree in a food processor. Add the cream, return to a simmer, and cook for 5 minutes. Add salt to desired taste and serve hot.

Garnishes

Chives: Cut very small using a sharp knife.

Whipped Mascarpone: whisk cheese with a splash of lemon juice.

Optional - Pour soup at table side over the top of the garnish