

Cream of Mushroom Soup with Black Truffle Oil

Earthy and meaty, this soup is perfect for fall weather. Add a salad and bread for a complete meal.

Ingredients:

3 tablespoons Unsalted Butter
2 tablespoons Extra Virgin Olive Oil
3/4 cups Shallots (chopped)
3/4 cups Celery (diced)
2lb Crimini Mushrooms (they look like baby portabellos)
1 teaspoon Fresh Thyme Leaves
32fl oz Chicken Stock (organic)

1/4 cup Sherry
1/2 cup Half & Half
1/4 cup Sour Cream
1/4 teaspoon Nutmeg (freshly ground)
Salt & Freshly Ground Pepper (to taste)
Italian Parsley (for garnish)
Black or White Truffle oil, for drizzling

Directions:

Chop shallots, celery and mushrooms.

In a large saucepan, melt butter and olive oil. Add shallots and celery and saute until shallots are nearly translucent. Add crimini mushrooms and cook for 3 minutes, stirring occasionally.

Add chicken stock, and salt and pepper. Bring to a boil. Place a lid on the pot, reduce heat and simmer for 10 minutes.

Place in a high powered blender and blend on high for 30 seconds, or until all ingredients create a smooth base.

Remove from blender and add soup back to saucepan. Add 1/2 & 1/2, sour cream, and nutmeg. Warm soup up but do not allow to boil.

Ladle soup into a bowl, pour a small drizzle of black truffle oil in a circular fashion. Add a small piece of Italian parsley for garnish. Enjoy!

