



## cream of mushroom soup

6 cups chicken stock

2 oz. dried porcini mushrooms

4 Tbs. ( $\frac{1}{2}$  stick) unsalted butter

3 Tbs. minced shallot

1 $\frac{1}{2}$  lb. white button mushrooms, brushed clean and coarsely chopped

$\frac{1}{4}$  cup Madeira wine (optional)

2 Tbs. all-purpose flour

$\frac{1}{2}$  cup heavy cream, plus  $\frac{1}{4}$  cup for drizzling (optional)

Salt and freshly ground pepper, to taste

Deep-fried sage leaves for garnish (optional)

In small saucepan, warm 2 cups stock. Add porcini; let stand about 20 minutes. Using slotted spoon, remove porcini; chop and set aside. Line fine-mesh sieve with double layer of cheesecloth; strain soaking liquid and set aside.

In stockpot over medium heat, melt butter. Sauté shallot until soft, about 5 minutes. Add mushrooms; cook, stirring, until most of liquid has evaporated, 5–7 minutes. Add Madeira; cook until liquid has evaporated, about 2 minutes. Sprinkle with flour; stir to coat. Stir in soaking liquid and 4 cups stock. Simmer over low heat, stirring occasionally, about 30 minutes.

Working in batches, puree soup in blender until smooth; return soup to pot. Stir in  $\frac{1}{2}$  cup cream; season with salt and pepper. Ladle into bowls; garnish with fried sage leaves or drizzle with cream. Serves 6–8.