



## MUSHROOM CHESTNUT SOUP

Makes 6 servings.

This thick, creamy soup has a distinct flavor of mushrooms. It is perfect for the fall/winter season.

### INGREDIENTS

- 1 ounce dried imported porcini mushrooms
- 1 cup boiling water
- 4 tablespoons extra-virgin olive oil
- 1 onion, coarsely chopped
- 2 garlic cloves, coarsely chopped
- 1 pound white cultivated mushrooms
- 3½ ounces vacuum packed roasted chestnuts (See Note)
- 4½ cups vegetable broth
- 2 tablespoons lemon juice, approx
- Kosher salt
- Freshly ground black pepper
- Dill or chives, snipped with scissors for garnish
- Truffle oil for garnish

### PREPARATION

1. Place the dried mushrooms in a small bowl and pour boiling water over them. Cover and let stand for 30 minutes. Strain the soaking liquid through a fine sieve, squeezing mushrooms

over the sieve to extract more liquid (if you do not have a fine mesh sieve, line your sieve with paper towel).

2. Wash the mushrooms carefully to remove any sand and set aside.
3. Heat the oil in a medium saucepan, add the onion and garlic and sauté for a few minutes.
4. Wipe the white mushrooms with a damp paper towel, slice in half and add to the onion/garlic
5. along with the porcini mushrooms and chestnuts. Sauté for a few minutes. Add the mushroom liquid and 4 cups of the vegetable broth.
6. Bring to a boil over high heat, reduce the heat, cover and simmer for 20 minutes.
7. Puree in a Vitamix in 2 batches until very smooth.
8. Adjust the consistency with the reserved broth and season with lemon juice, salt and pepper.
9. Garnish with dill, or chives and truffle oil.

## **NOTE**

I use Galil brand chestnuts. They come vacuum packed in 3½ ounce packages.