



## MUSHROOM SOUP

Makes 5- 6 servings.

I like to take advantage of the mushroom season – which is at its peak in Fall and Winter – and if you happen to be a mushroom lover, as I am you will find this soup irresistibly delicious.

A bit of dried porcini brings out the flavor of the assorted fresh mushrooms.

### INGREDIENTS

- ½ ounce dried porcini mushrooms
- ¾ cup boiling water
- 2 cloves garlic, finely chopped
- 2 -3 leeks
- 1 pound assorted fresh wild mushrooms (chanterelles, black trumpets, oyster, shiitake)
- ¼ cup extra -virgin olive oil
- 3 ½ cups chicken broth
- 1 cup loosely packed flat leaf parsley, finely chopped
- Leaves from 6 thyme sprigs
- Kosher salt
- Freshly ground black pepper

### PREPARATION

1. Place the porcini mushrooms in a small bowl, pour boiling water over the mushrooms, cover and let stand for 15 minutes.

2. Remove reconstituted mushrooms and squeeze dry all the liquid back into the bowl. Cut the mushrooms into small pieces. Set aside.
3. Strain the mushroom liquid through a fine mesh sieve (if you do not have a fine mesh sieve line what you have with paper towel).
4. Cut off and discard the roots and tough dark green leaves of the leeks. Cut the white and light green parts into thin slices. Place in a sieve and rinse thoroughly under cold running water to remove any sand.
5. Wipe all the fresh mushrooms with a damp paper towel and trim ends. For the shiitake discard the stems. Cut all the mushrooms into small pieces.
6. Heat the olive oil in a medium saucepan, add the garlic and the leeks and sauté over low heat for 5 minutes.
7. Add all the mushrooms, including the reconstituted porcini. Increase the heat and sauté for another 5 minutes, stirring frequently. The mushrooms will exude a bit of liquid. Add the porcini liquid, the chicken broth, parsley and thyme.
8. Bring to a boil, over high heat. Lower the heat and cook, covered, for 30 minutes. Season to taste with salt and pepper.