

Creamy Mushroom Soup

- 2 oz dried mushroom
- 2 Tbls olive oil
- 2 Tbls flour
- 1 medium onion, chopped
- 2 garlic cloves
- 8 oz fresh mushrooms, chopped
- 1/2 potato, diced
- 1/2 yam, diced
- 6 cups vegetable stock/mushroom broth
- 1 1/2 cups half and half

Soak dried mushroom in hot water to cover, about 30 minutes. Strain and reserve liquid for vegetable stock.

Heat oil, garlic and onions in a stockpot until translucent and fragrant. Add fresh mushrooms and cook for about 3 minutes. Add flour and cook for about 30 seconds. Add reconstituted mushrooms, potatoes, yams and stock. Cover and cook 30 minutes. Remove from heat and use immersion blender to puree soup until moderately smooth.

Add half and half and mix thoroughly.

Garnish with chopped chives and a drizzle of truffle oil.

LEFT COAST CELLARS



March 2011

recipe by Devon McMillen