

# Mushroom Cream Soup

Serves 4

## Ingredients:

- 2 tbsp porcini mushroom powder (purchase a 2 oz. bag of dried porcini mushrooms if grinding to a powder yourself)
- 2 cups heavy cream
- 8 oz. sliced cremini mushrooms
- Olive oil to drizzle over mushrooms
- 2 tbsp unsalted butter
- 2 tbsp all-purpose flour
- 3 cups low-sodium chicken broth or vegetable broth
- ½ tsp salt
- Fresh thyme leaves or chopped chives for garnishing

## Directions:

1. To a spice grinder, add the dried mushrooms and grind to a fine powder.
2. Fill a small pitcher or a container that has a lid with the heavy cream. Add 2 tablespoons of the mushroom powder to the cream. Place the lid on the cream and refrigerate overnight.
3. The next day, spread the sliced mushrooms out onto a baking sheet fitted with a sheet of parchment paper. Drizzle olive oil over the mushrooms, then use your hands to make sure you rub the oil all over the mushrooms. Make sure the mushroom slices aren't overlapping each other. Bake the mushrooms at 400°F for 20 minutes.
4. While the mushrooms roast in the oven, grab a dutch oven or large pot and place it on the stove over medium heat. Add the unsalted butter and warm until the butter has melted.
5. To the melted butter, add the all-purpose flour and stir until the flour has dissolved in the melted butter and begins to bubble. You've now created a roux which will thicken your soup.
6. To the roux, add the chicken broth (or vegetable broth) plus the heavy cream that was infused with the mushroom powder.
7. Add the salt and give everything a stir to combine. Raise the heat to medium-high and bring the soup to a gentle simmer.
8. Once the soup is simmering, reduce the heat to low and stir in the roasted mushrooms. Serve with thyme leaves or chopped chives on top.