dish **CLASS RECIPE**

Wild Mushroom Bisque, Fresh Herb Creme Fraiche + Truffle Oil

Serves 8

INGREDIENTS

Wild Mushroom Bisque:
1-ounce dried porcini mushrooms, hydrated in 2 cups boiling water
¼ cup olive oil
2 fresh sprigs of rosemary
4 fresh sprigs of sage
1 large onion, peeled and thinly sliced
3 garlic cloves, peeled and thinly sliced
1 lb cremini mushrooms, cleaned and thinly sliced
1 lb shiitake mushrooms stemmed, cleaned, and thinly sliced
6 cups chicken stock
1 Tbsp sherry vinegar
¾ cup heavy cream
2 Tbsp unsalted butter
salt + pepper

Garnish:
8 oz cremini mushrooms, sliced thinly
Olive oil
salt + pepper

2 Tbsp parsley, finely chopped
Truffle oil

Herb Creme Fraiche:
½ bunch chives
1 cup 35% cream
1 Tbsp creme fraiche
salt + pepper to taste

METHOD

For the Wild Mushroom Bisque:
Soak porcini mushrooms in 2 cups of boiling water for 20 to 30 minutes, until plump. Remove them from the liquid and mince the mushrooms, setting them aside. Strain the soaking liquid through a fine filter strainer lined with cheesecloth to remove grit and reserve.

Bundle your sage and rosemary together in a cheese cloth. Heat the olive oil in a large pot over a medium flame. When the oil is hot, add the herb bundle and sizzle for a few minutes on both sides to infuse the oil. Add the onion, garlic, salt, and pepper and cook for 5 minutes, until the onion is soft and translucent but not brown. Turn the flame to high and add the cremini and shiitake mushrooms. Cook for 10 minutes, during which the mushrooms will give off their liquid (which should evaporate quickly due to the high heat) and deflate significantly. Stir occasionally.

Add the chicken stock, sherry vinegar, and the porcini mushrooms along with the porcini liquid. Simmer for 30 minutes.

Remove the herbs, then add the cream and butter. Puree the soup using an immersion blender, until your desired consistency. Remove 1/3 of the soup, and blend finely with Vitamix. Taste and adjust for seasoning.

For the Garnish:
Heat cast iron skillet over medium high heat and add olive oil to coat. Add mushrooms, and sauté until golden brown. Season generously with salt + pepper.

For the Herb Creme Fraiche:
Whisk cream to medium stiff peaks, and season with salt and pepper. Fold in creme fraiche + chopped chives.