

HOW TO MAKE

Soupe de champignons

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 1 generous cup of dried mushrooms• 1 lb fresh shitakes• 1 red onion• 2 cloves of garlic• 2 TBS butter• 1/3 cup heavy whipping cream• 1 quart of chicken stock• Salt, pepper and thyme• Flat parsley to serve	1	Rehydrate the dry mushrooms by covering them with warm water in a small bowl. Mince onion and garlic. Prepare the mushrooms (do not wash them, just cut the base and brush any dirt off).	<ul style="list-style-type: none">• 1 generous cup of dried mushrooms• 1 lb fresh shitakes• 1 red onion• 2 cloves of garlic	<i>«For the dried mushrooms the stronger taste the better: porcini if you have some, shitake also works well (the taste is different from the taste of fresh shitake so mix both).»</i>
	2	Melt the butter in a large pan and once hot add the fresh mushrooms. Saute them. Once they wilt add the onion, garlic, thyme, salt and pepper. Cook 5 minutes	<ul style="list-style-type: none">• 2 TBS butter• Salt, pepper and thyme	
	3	Chop the now rehydrated dry mushrooms and filter their water. Chop the mushrooms. Add water and mushrooms to the pan. Cook 5 minutes.	<ul style="list-style-type: none">• 1 quart of chicken stock• 1/3 cup heavy whipping cream	
	4	Put aside a little of the mushrooms to be used as a garnish in each plate (with a little chopped parsley). Blend the rest of the soup with the cream. Pour back in the pan, add the stock and cook / reheat 5 minutes.	<ul style="list-style-type: none">• flat parsley	
	5	To serve: pour the soup in soup bowls, add the reserved garnish (mushrooms and chopped parsley) on top.		

