



KENNETT SQUARE
MUSHROOM SOUP

RECIPE ADAPTED FROM:
1906 RESTAURANT

- 1/4 c butter
- Finely chop: 2 leeks, whites only;
4 shallots; 6 ribs celery; 2 T thyme
- 2 c each of shiitake, crimini,
and button mushrooms sliced
- 1 c sherry wine
- 2 c all-purpose flour
- 1 gal mushroom stock (see recipe)
- 1 c heavy cream
- 2 t tarragon leaves, chiffonade
- 1 gal + 1 c water (for stock)

Sweat the leeks, shallots, and celery in butter until translucent. Add thyme, season with salt and pepper. Add sliced mushrooms. Cook until mushrooms wilt and release their liquid. Add sherry wine and reduce by half. Add flour and stir to coat vegetables. While stirring, slowly add mushroom stock and bring to a simmer. Simmer for 10 minutes. Add cream and tarragon. Let simmer for five more minutes. Season to taste with salt and pepper. Serve immediately.

For the stock:
1 lb white button mushrooms, chopped (and any mushroom stems); Finely chop: 1 leek; 1 Spanish onion; 1 ribs celery; 3 sprig tarragon; 3 sprig thyme; 1 bay leaf

Place ingredients in a tall saucepan. Add water and bring to a boil. Simmer for an hour. Strain.

