

Truffled Mushroom Soup

3 lt vegetable stock
2 lb sliced mushrooms, portabella, shitake, and oyster
½ leek sliced thin
½ spanish onion diced
½ lt 18% cream
1 tbl chopped thyme
½ lb butter
½ lb flour

To taste salt, cracked pepper, granulated garlic.

Sautee mushrooms, onion and leek in butter then add thyme, slowly add flour and cook for one minute. Slowly add stock while stirring until all absorbed. Add cream or milk season with salt and pepper. Garnish with truffle oil or shaved truffle.

Chive Cream

1 cup 18% cream
1 lime juiced
1tbl fresh chives chopped

Place cream in a non-reactive pan and stir in lime juice. Leave out overnight at room temperature and strain off whey. Add chopped chives and place one tablespoon on top of soup for garnish.