

Wolfgang Puck's Mushroom Soup

From the website "Food Network"

Recipe courtesy of Wolfgang Puck,

"Modern French Cooking for the American Kitchen,"

Houghton Mifflin, 1981

Total Time: 55 minutes

Prep: 15 minutes

Cook: 40 minutes

Yield: 4 servings

Ingredients

1 lb. firm white mushrooms, cleaned

1 medium lemon

1 tbsp unsalted butter

2 tbsp. minced shallots

1/4 tsp dried thyme

1/2 small Bay Leaf

1 tsp Salt

1/2 tsp. freshly ground black pepper

1/2 tsp Pepper

2 cups Heavy Cream

1 1/2 cups Chicken Broth

1 tsp cornstarch, dissolved in 1 tbsp. of water

1 tbsp minced parsley

Preparation

1. Sprinkle the mushrooms with lemon juice. In a food processor, coarsely chop them.
2. Melt the butter in a heavy saucepan and lightly sauté the shallots. Add the mushrooms, thyme, and bay leaf and sauté over moderate heat for 10 minutes, or until the liquid disappears. Add the salt, pepper, cream, and chicken stock and bring to a boil. Reduce the heat and simmer for 20 minutes.
3. Add the cornstarch to the soup and continue to simmer 10 minutes longer, stirring constantly. Correct seasoning to taste.
4. Serve in warm bowls. Sprinkle with minced parsley.