

CREAM OF
MUSHROOM SOUP

*Recipe by Goose & Gander
St. Helena, CA*



PAIR WITH:
"ANDERSON VALLEY"
PINOT NOIR

INGREDIENTS

2TBSP Butter
1 1/8 C button mushrooms, sliced
1/2 C yellow onion, sliced
1 TBSP dried porcini mushrooms chopped
1/3 C marsala wine
8 1/2 tsp dry white wine
2 1/8 C heavy cream
1/3 C whole milk
1 TBSP sherry vinegar
2 TBSP minced parsley
Salt & Fresh ground white pepper to taste

PREPARATION

- In a large sauce pan, sweat onions in butter until translucent.
- Add button mushrooms and dried porcini mushrooms and cook until they have released their moisture and reduced to almost dry.
- Save a few of the browned button mushrooms to garnish the finished soup.
- Deglaze the pan with the white wine and Marsala and reduce to a light syrup over medium heat.
- Add cream and milk, bring to a scald.
- Puree in blender and strain through a fine mesh strainer.
- Finish with sherry vinegar, salt and pepper.
- Top each serving with a sprinkle of minced parsley and a couple of button mushrooms.