

CREAMY MUSHROOM SOUP

We're big mushroom lovers in our house, so I love to use them whenever possible. Here's a recipe for a delicious, elegant soup that really features that unmistakable mushroom flavor. Enjoy!

INGREDIENT (Serves 6)

1 cups dried porcini or shiitake mushrooms
2 cups warm water
3 tablespoons olive oil
12 fresh cremini mushrooms, sliced
1 sweet onion, chopped
2 cloves garlic, minced
1 teaspoon red pepper flakes
Salt and pepper to taste
1 quart chicken broth
 $\frac{1}{4}$ cup heavy cream
 $\frac{1}{2}$ cup Parmesan cheese, grated
1 cup cooked chicken, cubed
6 large croutons
Parsley sprigs for garnish

PREPARATION

In a large bowl, soak the dried mushrooms in warm water for thirty minutes. Remove from water and slice. Reserve mushroom water.

Heat the olive oil in a medium sized Dutch oven. Sauté the onions until they begin to brown, about 8 minutes. Add fresh mushrooms, garlic and red pepper flakes. Season with salt and pepper and cook for an additional 2 minutes. Add the dried mushrooms with any remaining liquid.

Add the chicken broth and bring up to a boil. Lower to a simmer for 20 minutes. Add in heavy cream and half of the

parmesan cheese and stir for one minute. Turn off heat.

Using an immersion blender, purée the soup.

To serve, ladle into soup bowls. Garnish with cooked chicken, croutons, remaining Parmesan cheese, and parsley sprigs.