



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 101



Porcini Mushroom Soup
with Roasted Chestnuts

Cooks Note: This delicious, hearty fall/winter soup is mildly sweet from the chestnuts and yet earthy from the mushrooms. It works equally well for a holiday celebration as it does for a savory everyday meal.

Bon Appétit
-George

(photo by Marc-Henri)

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Porcini Mushroom Soup with Roasted Chestnuts

PREPARATION

- 1 - In a heatproof bowl, soak the dried porcini in the boiling water until softened, 20 minutes.
- 2 - Remove the mushrooms. Strain the liquid into a bowl through a sieve lined with a moistened paper towel. Rinse the porcini and finely chop.
- 3 - In a saucepan, melt the butter. Add the chopped porcini, button mushrooms, leeks, carrot, celery and rosemary and cook over moderate heat, stirring occasionally, until the vegetables are browned, about 15 minutes.
- 4 - Add the chestnuts and stock and scrape up any browned bits stuck to the bottom of the pot. Add 3 cups of the strained porcini soaking liquid and season with salt and pepper.
- 5 - Bring the soup to a boil and simmer over moderate heat until the chestnuts are very tender, about 30 minutes. Add the cream and let cool slightly. Puree in a blender in batches and keep warm.
- 6 - In a skillet, heat the oil. Add the sliced porcini, season with salt and pepper and cook over moderately high heat until lightly browned, about 6 minutes. Ladle the soup into bowls and garnish with the sautéed porcini.

INGREDIENTS

- 1 ounce dried porcini mushrooms
- 4 cups boiling water
- 4 tablespoons unsalted butter
- 1 pound white button mushrooms, thinly sliced
- 2 medium leeks
- 1 carrot, thinly sliced
- 1 celery rib, thinly sliced
- 1 teaspoon fresh rosemary, thinly sliced
- 1 1/2 cups peeled roasted vacuum-packed chestnuts
- 3 cups chicken stock
- Sea salt and freshly ground pepper (to taste)
- 1 cup heavy cream
- 2 tablespoons extra-virgin olive oil
- 4 ounces fresh porcini or cremini mushrooms, thinly sliced

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