

# BC MUSHROOM & POTATO SOUP



## INGREDIENTS

BC Dried Wild Mushrooms	20 g
Boiling Water	
Butter	15 g
Canola Oil	10 ml
Onion, small dice	120 g
Leek - white part only, small dice	50 g
BC Button Mushrooms, quartered	150 g
Fresh Thyme	2 sprigs
White Wine	100 ml
Starchy Potatoes	450 g
Chicken or Vegetable Stock	1 L
BC Cream or Milk	200 ml
Kosher Salt & Ground Black Pepper	

## DIRECTIONS

1. Place dried BC wild mushrooms in a bowl. Cover with boiling water and let sit for 20 minutes or until mushrooms are soft and fully rehydrated.
2. Strain liquid through very fine cheesecloth or coffee filter and reserve liquid for the soup.
3. In a large pot, heat canola oil and sauté onions, leeks, mushrooms and fresh thyme until soft.
4. While cooking, season with a pinch of salt and pepper.
5. Deglaze with white wine and reduce by half.
6. Add potatoes, reserved mushroom liquid and stock.
7. Bring to a slow boil and simmer for 20 -25 minutes or until potatoes are very tender.

8. Puree soup using a blender or a hand blender until very smooth.
9. Place back on a low stove. Add cream and season with salt and pepper.
10. In a separate pan, melt butter and quickly sauté rehydrated mushrooms.
11. Add the mushrooms to the soup and serve.