

# J. Rickards Winery



## CREAM OF WILD MUSHROOM SOUP

Prep time: 35 min | Cook time: 45 minutes | Total time: 1 hr 20 min | 4 servings

Recommended wine pairing: J. Rickards La Cosecha Zinfandel

### INGREDIENTS

2 ounces dried wild mushroom mix  
3 cups hot water  
6 tablespoons butter, divided into 3  
tablespoons and 3 tablespoons  
1/2 cup minced shallots  
3 cloves garlic, minced (1 tablespoon)  
1/2 pound fresh cremini or button  
mushrooms, halved and sliced into  
1/4-inch slices  
1/2 cup flour  
1/3 cup Sauvignon Blanc or other dry  
white wine

Salt and pepper  
4 cups good-quality chicken stock  
or vegetable broth for vegetarian  
version  
1 teaspoon herbes de provence  
1/2 teaspoon dried thyme  
2 bay leaves  
1 teaspoon salt, plus more to taste  
1/2 cup heavy cream  
1/4 cup finely chopped parsley  
1/4 cup snipped chives

### DIRECTIONS

- 1 *Prep the dried mushrooms:* If dried mushrooms are too big, first pulse in a food processor to break them up. Place dried wild mushrooms in a medium bowl and cover with 3 cups of very hot water. Let sit for 30 minutes. Line a sieve with a dampened paper towel or coffee filter.
- 2 After 30 minutes strain the mushrooms through the filter, reserving at least one cup of the mushroom liquid. Roughly chop the reconstituted wild mushrooms.
- 3 Heat 3 tablespoons butter in a heavy saucepan over medium low heat. Sauté the shallots until softened and translucent, about 7 to 8 minutes. Add the garlic and cook a minute more.
- 4 Add the fresh mushrooms, increase the heat to medium high, and cook several minutes more. Add chopped wild mushrooms. Lower the heat, cover and let cook for 10 minutes.
- 5 Increase the heat to medium high, uncover and add white wine to the pot.

*Directions continued on other side →*



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### DIRECTIONS *(continued)*

- 6 Add the remaining 3 tablespoons butter to the pot and stir until melted. Add the flour to the pot and stir until the mushrooms are all well coated with the flour, making a roux. Cook for 2 to 3 minutes.
- 7 Add one cup of the reserved mushroom soaking water and stir until the flour has dissolved into the water, and there are no remaining lumps. Add the chicken stock. Stir until well incorporated.
- 8 Add the herbs de Provence, the dried thyme, bay leaves, and salt.
- 9 Heat on high until the soup comes to a low simmer. Lower the heat to maintain a simmer. Cover and cook for 20 minutes.
- 10 When ready to serve, remove the bay leaves and stir in 1/2 cup heavy cream. Add black pepper and more salt to taste.

*When serving, garnish with chopped chives and parsley and homemade Panko bread crumbs or croutons.*

### DIRECTIONS - Homemade Panko Croutons

- 1 Remove the crusts from 6 slices of white bread.
- 2 With the oven off, place the bread slices directly on oven racks to dry overnight.
- 3 The next day (when dry), shred the bread in food processor with the grating disc.
- 4 Preheat oven to 350°. Spread the shredded bread on a baking sheet in an even single layer and bake for 6 - 8 minutes. Remove from oven and allow to cool.