



Frank Dodd's Cooking School Recipe

Creamy Mushroom and Truffle Soup

Ingredients

2 cups of chopped shitake mushrooms
2 cups of chopped button mushrooms
2 cups of chopped king oyster mushrooms
½ of an onion, peeled and chopped
1 clove of chopped garlic
1 cup of potatoes, peeled and diced
2 tbsp of dried mushroom powder
4 cups of chicken stock or water
1 rind of parmesan, rough chopped and tied in cheese cloth
½ a cup of 35% cream
2 tbsp butter
3 tbsp canola oil
1 tbsp truffle oil
Salt and fresh ground pepper

Method

Pour canola oil and 2 tbsp of butter into large pot on medium heat. Add onions, potato and garlic and sauté for 5 minutes with no colour. Add all mushrooms, stir mix and sauté until mushrooms are soft. Add mushroom powder. Mix all the ingredients together and pour in the chicken stock. Drop in parmesan bag. Bring soup to boil and then reduce heat to simmer for 30 minutes.

Add cream (if you're freezing soup do not add cream) and simmer for an additional 15 minutes. Remove soup from heat and discard parmesan bag. Purée in small batches at high speed in a blender. Add remaining 2 tbsp of butter as you blend. Return to clean pot and add truffle oil. Season with salt and pepper and serve.