

Smoky Portobello Mushroom Soup

Disney's Wilderness Lodge

Artist Point

Ingredients

- 6 each Medium Portobello Mushrooms
- 3 each Medium Smoked Portobello Mushrooms (see instructions)
- 1/2 cup Sweet onions
- 1 cup Chardonnay
- 2 quarts Heavy Cream
- 1 1/2 tablespoons Garlic, chopped
- 1 1/4 cup White Roux (equal parts of butter & flour; cook slowly over low heat)
- To taste Salt & pepper
- Croutons (see recipe)
- Chive oil (see recipe)
- Roasted shitake mushrooms (see recipe),
- Chives cut for garnish

Directions

1. Clean the Portobellos by wiping them with a damp towel (do not wash!) Remove the mushroom gills (the slats on the underside of the caps.)
2. Sauté the Onions lightly (to sweat.)
3. Add the unsmoked Mushrooms to the Onions.
4. Add the Garlic when the Mushrooms are almost cooked.
5. Add the smoked Mushrooms.
6. Add the Chardonnay and reduce by half.
7. Place in a blender or food processor in batches.
8. Add the Heavy Cream slowly and continue to blend.
9. Season to taste.
10. Place the mixture back into the pot.
11. Add the Roux and let simmer for 20 minutes.
12. Serve hot and garnish with Croutons and Roasted Shiitake Mushrooms, a dollop of Sour Cream, drizzle with Chive Oil, and cut Chives.

Directions for Croutons

1. Pre-heat the oven to 325-350 Fahrenheit
2. Cut 6 slices of your favorite bread into 3/4" squares.
3. Toss in a bowl with 1/4 cup melted butter.
4. Place on a baking sheet and season with salt and pepper to taste.
5. Bake at 325-350 Fahrenheit until brown.

Directions for Chive Oil

1. Place 1 cup of light olive oil in a blender and add to that 1 cup of chives
2. Blend for 30 seconds and let rest for 1 hour
3. Strain through a fine sieve

Directions for Shitake Mushrooms

1. Thinly slice 2 cups of Shitake Mushrooms.
2. Toss with 2 Tablespoons of Olive Oil and a little salt and pepper.
3. Place on a baking sheet and roast in the oven at 375 Fahrenheit until crispy and golden brown.
4. Cool and set aside.

