

Cream of Chanterelle Soup

Chanterelle Country Inn & Cottages, Chef Earlene Busch

For 4-6 people

2 tbsp (30 ml) olive oil
1 medium onion, chopped
1 shallot, finely chopped
2 cloves garlic, finely diced
½ cup (125 ml) celery, diced
¼ cup (50 ml) shredded carrot
½ pound (225 g) chanterelles (or other wild fungi), coarsely chopped
2 cups (500 ml) chicken stock
1 cup (250 ml) white wine (optional)
1 cup (250 ml) cream
salt and pepper to taste
fresh chervil, chopped (optional)

Clean the mushrooms carefully with a damp cloth and a fine brush. Place the mushrooms on a hot skillet and sprinkle with a small amount of salt. This will cause them to release their juices. Stir occasionally until the moisture has evaporated. Add the olive oil, onion and shallots and sauté until onions and shallots are soft and golden. Add celery, garlic and carrot. Cook for 1 minute. Add the chicken stock, wine, salt and pepper and simmer for 15 minutes. Cool. Put the mixture in a food processor and chop for 30 seconds using the blade attachment. To serve, reheat the mixture, add the cream and sprinkle the top with chervil.

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