

Cream of Chanterelle Soup

<http://userealbutter.com/2015/10/18/cream-of-chanterelle-soup-recipe/>
from *Hunter, Angler, Gardener, Cook*

velouté

6 cups chicken stock
2 tbsps unsalted butter
2 tbsps all-purpose flour

soup

1 lb. fresh chanterelle mushrooms, minced (small dice)
2 shallots, minced
salt to taste
4 tbsps unsalted butter
3 egg yolks
1/2 cup heavy cream
1 oz. brandy
1/4 tsp saffron

Make the velouté: Heat the chicken stock in a medium saucepan until it is barely simmering. Hold the stock at that temperature. In another medium saucepan, heat 2 tablespoons of butter until it foams. Stir the flour in and let the mixture cook over medium heat, continuing to stir. You don't want the mixture to brown, but let it cook for a few minutes. Whisk the stock into the roux and let the whole thing simmer for about 20 minutes. Stir often until it reduces by about a quarter of its volume. Hank says it should look silky when it is ready.

Make the soup: Sweat the chanterelles and shallots in a large sauté pan with a pinch of salt. When the chanterelles are wilted, add 2 tablespoons of butter, stirring often until the shallots are translucent. Crumble the saffron threads into the brandy and add that to the mushrooms. Increase the heat to high, tossing everything to combine and cooking until the brandy is practically gone. Purée the mushroom mixture in a food processor or a blender.

When the velouté is ready, stir in the mushroom purée and cook at barely a simmer for 10 minutes. In a medium bowl, whisk the yolks and cream together until blended. Temper the mixture by whisking in a small amount (about a quarter to half cup) of the mushroom base until completely blended. Continue to add a little of the hot soup at a time to the cream mixture until you have added about 2 cups of soup. Stir the cream mixture back into the soup, letting the soup simmer on low. It's important that you DO NOT LET THE SOUP BOIL or else the soup will break. Stir in the last 2 tablespoons of butter and season with salt to taste. Serve immediately. Serves 4-6.