

Cream of Mushroom Soup

<http://userealbutter.com/2013/01/02/cream-of-mushroom-soup-recipe/>

modified from [Smitten Kitchen](#)

1 ounce dried porcini mushrooms (about 1 cup)
3 tbsps olive oil
2 sprigs fresh thyme
4 sprigs fresh sage
1 onion, thinly sliced
3 cloves garlic, thinly sliced
1 1/2 tsps salt
freshly ground white pepper
1 lb. fresh crimini mushrooms, sliced thin
1 lb. fresh shitake mushrooms, sliced thin
6 cups chicken stock (or vegetable stock if you want to make this vegetarian)
1 cup heavy cream or 1 cup cashew cream
2 tbsps butter

cashew cream

1/2 cup raw cashews
1/2 cup water

Make cashew cream (if not using cream): Place the cashews and water in a blender and blend on high until smooth and creamy. Yields about a cup.

Make the soup: Soak the dried porcini mushrooms in a cup of boiling hot water for 20-30 minutes. Strain the liquid through a coffee filter or a fine-meshed sieve and reserve the liquid as well as the re-hydrated mushrooms. Set aside. Heat the olive oil over medium heat in a large stockpot. Tie the herbs in a bundle with kitchen string or twine (something food-safe) and sauté them in the hot oil until wilted. Add the onions, garlic, salt, and white pepper to the oil and sauté until the onions are translucent. Turn the heat up to high and add the crimini and shitake mushrooms. Let this cook for about ten minutes, stirring occasionally as the liquid bubbles off. Add the chicken stock, porcini mushrooms, and the porcini liquid. Let the soup come to a boil and then reduce it to a simmer. Let simmer for 30 minutes. Remove the bundle of herbs. Stir the cream and butter into the soup. Using an immersion blender, purée the contents of the soup until smooth. Alternatively, you can ladle the soup into a blender and purée the soup in small batches – but I recommend letting the soup cool quite a bit before doing so and not overfilling the blender because explosive accidents can (and do) happen, which is why I now own an immersion blender. Serves 6-8.