



# PORTOBELLO CREAM OF MUSHROOM SOUP



Cream of mushroom soup made with button mushrooms, onion, garlic, white wine, beef stock and heavy cream, topped with **Breaded Portobello Mushroom Fries** and garnished with thyme. Yield: 6 Servings

## Ingredients:

18 Each	<b>Breaded Portobello Mushroom Fry</b> [#0126120], Prepared According To Package Directions	2 lbs.	Button Mushrooms, Sliced
		2–3 Dashes	Tabasco
		1 tsp.	Fresh Thyme
¼ Cup	Olive Oil	1 Cup	Heavy Cream
2 Tbsp.	Garlic, Minced	1 Quart	Beef Stock
1 Cup	Onion, Chopped	To Taste	Salt & Black Pepper
4 Tbsp.	Butter	Garnish	Thyme Sprigs

## Directions:

1. Heat oil in a large pot on medium heat.
2. Add garlic and onions and sauté for 5 minutes or till onions are translucent.
3. Stir in butter and button mushrooms, tabasco and fresh thyme, sauté till mushrooms are tender and slightly caramelized.
4. Add heavy cream, and beef stock simmer for about 15 minutes or till soup is just about to boil.
5. Reduce heat stir and simmer for another 5 minutes. Season with salt and pepper.
6. Place soup in a bowl and top with 3 **Breaded Portobello Mushroom Fries**.
7. Garnish with thyme sprigs.

