

ROASTED MUSHROOM POTAGE WITH HERBS AND CRÈME FRAICHE

PAIRED WITH 2015 MALBEC | YIELDS 6 SERVINGS

HERBS AND CRÈME FRAICHE

2 tablespoons Olive Oil
1 large Onion, diced
3 cloves Garlic, minced
4 cups Roasted Mushrooms (see recipe)
1 quart Mushroom Broth (see recipe)
¼ cup Lemon Juice
½ cup Heavy Cream
1 teaspoon Fresh Thyme Leaves, finely chopped
½ teaspoon Fresh Rosemary, finely chopped
2 teaspoons Fresh Parsley, finely chopped
3 ounces Crème Fraiche

METHOD

1. Heat the olive oil over medium heat in a Dutch oven or 6 quart pot. Add onion and cook 2 minutes. Add garlic and continue cooking until vegetables are translucent and fragrant, approximately 5 minutes.
2. Add roasted mushrooms and mushroom stock and simmer for 15 minutes.
3. Puree the mix using a stick blender until smooth.
4. Stir in the lemon juice, cream, thyme, rosemary and parsley and simmer for an additional 10 minutes.
5. Serve in preheated bowls topped with crème fraiche.

ROASTED MUSHROOMS

2 pounds Mushrooms, washed and quartered
(Crimini and Oyster work well)
4 tablespoons Olive Oil
1 tablespoon Fresh Thyme, coarsely chopped, OR
1 teaspoon Dried Thyme Leaves
½ teaspoon Freshly Ground Black Pepper
1 teaspoon Kosher or Sea Salt

METHOD

1. Preheat oven to 375°F.
2. In a large bowl, mix the mushrooms, olive oil, thyme, pepper and salt until blended. Arrange in a single layer on a sheet tray.
3. Roast the mushrooms, stirring halfway through, for 20 to 25 minutes, and mushroom liquid on the roasting tray has evaporated. The mushrooms are done when they are aromatic and brown around the edges.

MUSHROOM BROTH

1 tablespoon Olive Oil
1 cup Carrot, diced
1½ cups Onion, diced
4 Garlic Cloves, crushed
1½ pounds White Button Mushrooms, quartered
8 Italian Parsley Stems
6 Thyme Sprigs
1 Bay Leaf
1 teaspoon Whole Black Peppercorns
5 cups Water
¼ teaspoon Kosher Salt

METHOD

1. Place all ingredients in a 4 quart Dutch oven or large pot and bring to a boil.
2. Reduce to a simmer and continue cooking for 1 hour.
3. Strain through a fine strainer and use or chill immediately. Can be frozen for up to 3 months.