

Wild Porcini Mushroom Soup by Chef: Bishandutt Dabral

🕒	Total Prep Time:	30 mins
🕒	Prep Time:	10 mins
🕒	Cooking Time:	15 mins
🕒	Finishing Time:	2 mins
👤	Recipe Serving:	2 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Wild Porcini Mushroom Soup

Porcini Mushroom fresh	200 gms chop
Garlic fine chop	5-6 buds
Fresh Thyme	½ gms
White onion	1 medium
Black pepper powder	1/8 tsp crush
Butter salted	15 gms
Olive oil	6 ml
Salt	To taste
Cream heavy (cooking cream)	2Tbsp
White wine	20 ml
Water	200 ml

Garnish

Chop Parsley	2-3 sprig
Thyme dry	A pinch
Porcini mushroom	2 pieces
Fried garlic chop	2 gms
Whipped cream	1 Tbsp
Dry porcini mushroom powder	1 gm
Tooth pick	2 no

How to Prepare Wild Porcini Mushroom Soup

1) Heat a pan and add 10 gms butter and 3 ml of olive oil. When oil becomes hot add 3 buds of chopped garlic, all crushed black pepper, chopped white onions and cook under the slow flame till it becomes light golden brown, then add fresh thyme and sauté it. Later add chop Porcini mushroom and a little salt to taste and sauté it further for 3-4 min and add some water and cook it on a slow flame for 3-4 minutes till it gets golden brown in color. Add 1Tbsp cream and cook for 2-3 minutes. Add some water and puree it in a grinder when it becomes cold.

2) Heat a pan and add 5 gms of butter when butter becomes hot add 2 buds of finely chopped garlic and add above puree of mushroom and cook it for 3-4 min. Add 20 ml of white wine and sauté it for 3 minutes and finish it with adding 1Tbs cream add salt to taste. Put the soup in a 2 Soup bowl and add below garnish.

For Garnish

3) Take 2 porcini mushroom marinate with olive oil, salt, crushed black pepper, and chop thyme. Grill it and when mushrooms get cooked put it on a toothpick or satay Stick.

4) Add fresh whipped cream on top of the soup and sprinkle with a mixture of chop fresh parsley, a pinch of dry thyme then sprinkle with mushroom powder and fried garlic on top. Serve with Garlic Stick or Garlic bread or Pesto bread.

Important Tips

- 1) This soup need to be cook under slow fire, never use Non-Stick Pan for cooking. Use only Heavy Gauge Stainless steel pan.
- 2) Fresh mushroom can be use instead of porcini mushroom.
- 3) Plain Vegetable stock can be used instead of water.