Cream of Chanterelle Soup

Serves 6

Ingredients

- 2 cups chanterelle mushrooms
- ½ medium onion, diced
- 2 garlic cloves, minced
- 2 T butter
- 1 celery stalk, diced
- 2 cups chicken broth
- 2 T fresh sage, chopped
- 1 ½ cups cream or half & half

Instructions

Clean and chop mushrooms into large pieces. Set aside to dry on paper towels.

Sauté the mushrooms, onion, garlic and celery over low heat in butter until onion and mushrooms are soft. Pour off most of the liquid. Then add kosher salt and freshly ground black pepper. Add 2 cups chicken broth and keep on low heat until the liquid is reduced by about half (about 10 minutes). As a nice variation, you can add a few strands of saffron at this point. Take out about half the mushrooms with a slotted spoon and set aside.

Add fresh sage, then transfer the rest of the cooked soup into a blender and puree. Return this to the soup pot, add salt and pepper to taste, if needed. Temper the cream (heat slowly and be careful not to boil) then add to the soup, slowly whisking. Simmer until thickened again. Serve with reserved, large, chopped mushrooms on top.