

## **Lombardino's Porcini Mushroom Soup**

4 medium yellow onions, peeled, cleaned and roughly chopped  
1 bunch celery, peeled, cleaned and roughly chopped  
2 carrots, peeled, cleaned and roughly chopped  
4 shallots, peeled, cleaned and roughly chopped  
6 cloves garlic, thinly sliced  
1 T. roughly chopped Italian parsley  
1# button mushrooms  
1/2 # butter  
1/2 cup flour  
1 pt. Marsala wine  
2 qt. chicken stock  
1 pt. heavy cream  
1/2 cup dried porcini mushrooms, re-hydrated in 2 cups water

### **Procedure:**

In a large heavy bottom soup pot over medium heat, melt the butter. Add the onions, celery, carrots, shallots, garlic, parsley and mushrooms; cook for 10-15 minutes, stirring constantly to sweat the vegetables. You don't want any browning on the vegetables. In a separate pan, re-hydrate the porcini mushrooms by simmering them in 2 cups of water. After the onions turn translucent, dust the soup pot with flour and stir to incorporate. Continue to cook, stirring constantly, for 2 minutes. Add the marsala wine and continue stirring for 1 minute. Add the chicken stock and bring to a boil. Add the heavy cream and the porcini mushrooms with the liquid. Bring back to a boil, then reduce the heat to a simmer for 20-30 minutes, stirring occasionally. Season with a bit of salt and pepper. Remove from heat and let stand for 30 minutes. While the soup is warm, puree in small batches in a blender and strain through a wire strainer. Taste the soup again and adjust the seasoning with salt and pepper as needed. Reheat over low flame and serve garnished with toasted croutons and white truffle oil.