

HAZELNUT AND WILD MUSHROOM BISQUE

SERVES: 4-6

INGREDIENTS

1 pound mixed wild mushrooms (shiitake, porcini, cremini)
1/2 cup whole hazelnuts
4 tablespoons unsalted butter
1 large shallot, finely chopped
3 garlic cloves, minced
2 tablespoons all-purpose flour
4 cups vegetable or chicken broth
1 cup dry white wine
1/2 cup heavy cream
2 sprigs fresh thyme
2 tablespoons chopped fresh parsley
Salt and white pepper to taste
Truffle oil for garnish

METHOD

1. Clean and roughly chop mushrooms, keeping different varieties separate.
2. Toast hazelnuts in a dry skillet until fragrant, about 5-7 minutes.
3. In a large pot, melt butter over medium heat. Sauté shallots for 2-3 minutes until translucent. Add garlic and cook for an additional 30 seconds. Add chopped mushrooms and cook until they release their moisture, about 8-10 minutes.
4. Sprinkle flour over mushrooms and stir to coat. Slowly add white wine, stirring constantly to prevent lumps. Pour in broth and add thyme sprigs.
5. Simmer for 20 minutes, allowing flavors to develop. Remove thyme sprigs and use an immersion blender to partially puree the soup. Stir in heavy cream and heat through.
6. Finely chop toasted hazelnuts. Season with salt and white pepper.
7. Serve hot, garnished with chopped hazelnuts, parsley, and a drizzle of truffle oil.