



Vegetarian Mushroom Soup

Serving:

4

Type:

soup, vegetarian, dairy or pareve with almond milk instead of yogurt

Author:

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Notes:

This vegetarian mushroom soup is delicious blended until smooth or left chunky. Make it dairy free by swapping in a 1/2 cup of almond milk for the full cup of yogurt. Add more nut milk, as needed, for smoother texture.

Ingredients:

- 2 Tbs. olive oil
- 1 shallot, chopped
- 3 cloves of garlic, chopped
- 1 lb. mushrooms, assorted. Try 1/2 lb. crimini (baby bella) and 1/2 pound shitakes, chopped
- 1 tsp. each-dried sage, rosemary and thyme

2 tsp. Kosher salt
½ tsp. freshly ground black pepper
2 Tbs. Madeira wine
1 C. plain Greek yogurt
3 C. vegetable broth
Truffle oil

Directions:

Sauté the mushrooms, shallots, garlic, herbs, salt and pepper in a soup pot over medium heat for 10 minutes, until the liquid has mostly evaporated. Add Madeira wine and bring to a boil and cook until it has reduced by half...about 5 minutes.

Add vegetable broth and Greek yogurt and mix until it is blended. Simmer for 5 minutes.

Purée soup in a blender or Cuisinart or with an immersion blender until it has reached your desired smoothness and is thick and creamy.

Serve with a drizzle of truffle oil and any of the fun soup garnishes, below.

Tips:

This soup may be blended if you prefer. Making it 2-3 days ahead will deepen the rich umami flavors.