

Wild Mushroom Soup with Madeira

Submitted by Pam Lein

Note: if morels are not available, substitute shitakes or cèpes.

½ cup Madeira (or dry sherry)
2 ¾ cups chicken stock
1 ounce dried morels
3 leeks (white part only), well-rinsed and dried
1 onion
4 tablespoons unsalted butter
3 tablespoons unbleached all-purpose flour
2 ¼ cups beef stock
1 pound fresh cultivated button mushrooms, stems removed
Salt and freshly ground pepper to taste
Crème fraiche for garnish
1 bunch snipped fresh chives (2 tablespoons) for garnish.

1. In a small saucepan, combine the Maderia, ½ cup of the chicken stock, and the morels. Bring to a boil, remove from the heat and let stand for 30 minutes.
2. Dice the leeks and onion. Melt the butter in a large soup pot. Add the leeks and onion, and cook over low heat until wilted, about 10 minutes. Sprinkle with the flour, stir, and cook an additional 5 minutes.
3. Add the remaining 2 ¼ cups chicken stock, the beef stock, button mushrooms, morels and their soaking liquid (strain first to remove grit), and salt and pepper. Simmer, uncovered, until the mushrooms are soft, 30 minutes. Allow the soup to cool slightly.
4. Purée the soup, in batches, in a blender or food processor. Return it to the pot and heat through over low heat. Serve garnished with a dollop of crème fraiche and snipped chives.