

Subject: Cream of Morel Mushroom Soup
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Dave's Cream of Morel Mushroom Soup

Morels are known for their earthy flavor. This rich New England style soup is just slightly sweetened with sherry to round out those earth tones.

Makes 6 servings

Ingredients:

- 2 cups water
- 1 1/2 ounces morel mushrooms, dried
- 4 ounces butter
- 1/4 cup flour
- 2 cups chicken stock
- 1 cup light cream
- 1/4 teaspoon pepper
- 1/4 teaspoon sweet basil
- 1/4 teaspoon dry mustard
- 1/4 teaspoon tarragon
- 3 tablespoons sherry
- 1/4 teaspoon salt
- 1/4 teaspoon Tabasco

Preparation:

Bring the water to a near boil and add the dried mushrooms. Remove from heat and allow to soak for 2 hours. After soaking, remove the mushrooms from the liquid. RESERVE THE LIQUID.

Cut the mushrooms into pieces the size of your thumb nail, provided you do not wear those long fake ones, and set aside. Strain the liquid through a clean paper towel to remove any particles from the mushrooms and set it aside .

In a 2 quart pot make a roux by melting the butter and adding the flour to it. Stir the roux, while cooking for about 5 minutes until the roux has become lightly browned and has a nutty aroma.

At this point add the mushroom liquid, stock, and cream and bring to a boil, stirring constantly to remove any lumps.

Add the seasonings and the sherry wine to the soup and simmer for 10 minutes. The soup should be thick enough to coat the back of a spoon. If your soup is too thick just add a little more stock.

Add the Tabasco and the cut mushrooms. Stir in until blended. Garnish with fresh chopped parsley or chives. Serve only to those who deserve it !!