

Roasted Mushroom Bisque

2-3 lbs mixed, fresh mushrooms roughly chopped (I mix cremini, portabella and shiitakes)

6 sprigs fresh thyme

3 cloves garlic, peeled and sliced

1 large yellow onion, small dice

Grapeseed oil

2 TBSP unsalted butter

2 TBSP Red wine vinegar

1 Cup dry white wine

1 Litre chicken stock or mushroom stock (nice to have a back up carton if soup needs to be thinned)

2-3 TBSP Arborio rice

½ Cup 35% cream

- On a lined sheet pan, toss the chopped mushrooms with the sliced garlic, and the thyme sprigs. Season with salt and pepper and drizzle with oil.
- In a 350 degree oven, roast the mushrooms until well caramelized and they have leached a good amount of liquid (approx. 30 mins). Stir occasionally through out the roasting. Remove from oven and reserve mushrooms, garlic and liquid.
- Meanwhile, in a heavy bottomed sauce pot, add a little grapeseed oil and the 2 TBSP of butter and, once foamy, add the diced onion and sweat for 5 minutes, stirring.
- Add the mushrooms, garlic and liquid from roasting and stir together with the onion, sweating for another 5 minutes
- Add the arborio rice and stir
- Deglaze with red wine vinegar and then add the white wine
- Add the stock and simmer the soup until the rice is very soft and yields when pressed with the back of a spoon
- Working in batches, purée the soup in a blender
- Return the purée to a clean pot and whisk in the 35% cream. Season to taste