

# Mushroom Duxelles Soup

**Category:** Soup

**Servings:** 4

**Rating:** 10

**Source:** Wolfgang Puck, Bon Appetit

## Description:

A delicate, rich soup that is a great starter for a pork roast dinner.

## Ingredients:

mushroom	1 pound
lemon juice	of 1/2
butter, unsalted	1 tablespoon
shallot	4 tablespoon minced
bay leaf	1/2
thyme	1/4 teaspoon
cream	2 cup
chicken stock	1-1/2 cup
salt	1 teaspoon
cornstarch	1/2 teaspoon
parsley	leaves from several stems, minced

## Instructions:

Chop the mushrooms with lemon juice in a food processor. Add 1 tablespoon of water to the cornstarch and stir to mix.

Melt butter and saute the shallots lightly. Add the mushroom, bay leaf, and thyme and cook, stirring often, until the liquid has evaporated, approximately 10 minutes. Blend in the cream, stock, and salt and pepper and bring to a boil. Reduce heat and simmer for 20 minutes. Add the dissolved cornstarch and simmer for 10 more minutes.

Serve garnished with parsley.