

Truffled Potato Soup

Yield:	1 gallon		
Servings/Size:	21 (6 oz) servings		
Prep Time:	5 minutes	Cook Time:	40 minutes
Cost:	Cheap	Difficulty:	Easy



Description: Classic potato soup with savory mushroom elements and the aroma of truffle.

Ingredients		Weight / Metric		Measure
	Olive oil	1 fl oz		2 Tbsp
	Leeks, sliced	1 lb	452 g	2 qt
	Onions, small diced	6 oz	170 g	1-1/2 cups
	Water	96 fl oz		3 qt
	MINOR'S® Natural Gluten Free Chicken Base	2.25 oz	63 g	3 Tbsp
	MINOR'S Mushroom Base	0.5 oz	18 g	1 Tbsp
	Yukon gold potatoes, peeled, medium dice	3 lb	1275 g	2 qt
	Bay leaf		1 g	1
	Thyme sprigs, fresh		2 g	4 each
	Black peppercorns		2 g	2 Tbsp
	Parsley stems		10 g	8 each
	MINOR'S Culinary Cream	8.25 oz	235 g	1 cup
	White truffle oil	.5 fl oz		1 Tbsp

Procedure

1.	Heat oil over medium heat. Sweat leaks and onions until soft, 10 – 12 minutes. Turn down heat if browning begins to occur.
2.	Add water, MINOR'S Natural Gluten Free Chicken Base and Minor's Mushroom Base. Stir bases until dissolved, and add the potatoes.
3.	Bundle bay leaf, thyme, peppercorns and parsley into a cheesecloth sachet and add that to the pot as well. Bring to a simmer for 15-20 minutes or until potatoes are fork tender.
4.	Remove sachet. Add MINOR'S Culinary Cream and puree until smooth. Whisk in truffle oil just before service.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, Should be reviewed and followed with respect to your preparation of this recipe.

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