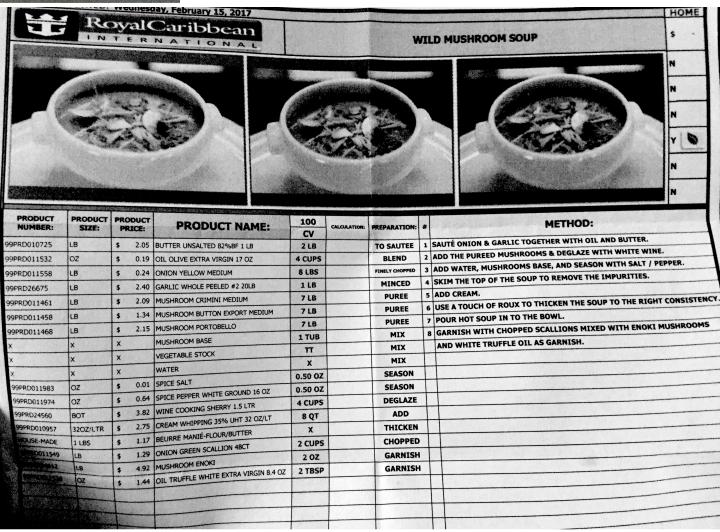


Wild Mushroom Soup (Royal Caribbean)



Recipe Notes

1/4# Unsalted Butter
1/2C Olive Oil
1# Yellow Medium Onion (finely chopped)
1/8# peeled Garlic (minced)
3# Mushroom mixed Button, Crimini&Portobello (puree)
Mushroom Base (follow directions to make lqt)
3/4qt Vegetable Stock
Salt, Pepper
1/2C Cooking Sherry
lpt Whipping Cream
1/2C Beurre Manie-Flour (blend flour and more butter to make a roux)
Garnish with:
Scallions (chopped)
Enoki Mushroom (sliced thin)
White Truffle Oil (a few drops on top)
· · · · · · · · · · · · · · · · · · ·
1) Prep Ingredients
2) Sauté Onion & Garlic with Oil and Butter
3) Add puréed mushrooms and deglaze with white wine
4) Add water, mushroom base and stock
5) Season with salt and pepper
Continued

Recipe Notes

7) Thicken with ro	ux to right consistency	
8) Serve with garr little oil	nish - top with mushroom/scallions and drizzle ju	ıst a
iiiie oii		