





Wild Mushroom Soup (Royal Caribbean)

Wednesday, February 15, 2017										HOME																																																																																																																																																																																																																												
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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 1qt)

3/4qt Vegetable Stock

Salt, Pepper

1/2C Cooking Sherry

1pt 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

6) Add Cream

7) Thicken with roux to right consistency

8) Serve with garnish - top with mushroom/scallions and drizzle just a little oil