



## Velvety Mushroom Soup

From: Chef Rick Warkel

Serves: 6

Serve with Joseph Phelps Vineyards Chardonnay

olive oil  
1 cup onion  
½ cup carrot  
½ cup celery  
1½ tsp. garlic  
½ cup heavy cream  
5 cups assorted mushrooms (chopped)  
Salt and pepper to taste  
truffle oil to taste

Sweat onion, garlic, celery & carrot in olive oil. Add mushrooms and cook for approx. 4 minutes. Add chicken stock to cover and simmer for ½ hour. Stir in ½ cup heavy cream and bring to a boil. Strain and reserve liquid; Then puree solids, adding reserve liquid to desired consistency. Adjust to taste with salt & pepper.

Top with a drop or two of truffle oil (optional).