



Cream of Wild Mushroom Soup

Ingredients

- 4 tablespoon unsalted butter
- 1 tablespoon [Fustini's Sage & Wild Mushroom olive oil](#)
- 1 medium onion, chopped
- 2 stalks of celery, chopped
- 2 garlic cloves, minced
- 16 oz mixed mushrooms (shitake, mini portabella or morels)
- 4 tablespoons flour, divided
- 1 32-oz carton of chicken broth
- 1 tablespoon [Fustini's Tuscan Spices blend](#)
- 1 teaspoon dried sage (optional)
- 1 cup heavy cream
- 1/2 tablespoon [Fustini's White Truffle olive oil or to taste](#)
- salt and pepper to taste

Sharon's Hint

Try using Fustini's Black Truffle Salt to amp up the savory flavor.

Directions

Step 1.

In a large skillet, melt butter and Sage and Wild Mushroom olive oil over medium-high heat. Sauté onion, celery, garlic and mushrooms until softened. Remove 1/2 of the mixture and set aside. Add flour to the remaining mushroom mixture and stir until flour just begins to color; remove from heat immediately. Transfer mushroom mixture to a stockpot on medium heat.

Step 2.

Slowly stir in chicken broth, about one cup at a time, stirring between each addition. Add Tuscan spice blend and dried sage. Return to a simmer over medium heat, stirring occasionally. Once the soup is simmering, turn the heat to low and cook for 5 minutes. Then using an immersion blender, puree the soup to a fine consistency.

Step 3.

Add cream and reserved sautéed mushrooms back into the pot. Simmer soup a few minutes longer until heated through. Remove from heat and stir in White Truffle oil. Season to taste with salt and pepper.

Substituting Fustini's Black Truffle Salt to increase the savory flavor.