



Truffled Mushroom Barley Soup

Ingredients

- 4 cups of water
- 3/4 cup pearl barley
- 2 medium onions, diced
- 3 stalks celery, diced
- 2 tablespoons [Fustini's Sage and Wild Mushroom olive oil](#)
- 2 pounds mixed mushrooms, sliced
- 4 large carrots, peeled and diced
- 8 cups vegetable stock
- 1 tablespoon tomato paste
- 1 cup chopped kale
- salt and pepper to taste
- 2 tablespoons [Fustini's White Truffle olive oil](#)

Directions

Step 1.

Bring water and barley to a boil in a medium saucepan. Cover and simmer 30 minutes; barley will only be partially cooked. Drain. In a large stockpot, sauté onions and celery in Fustini's olive oil until tender. Add mushrooms and sauté for 7 minutes. Stir in carrots, vegetable stock, tomato paste and cooked barley. Simmer 30 minutes. Add kale and simmer about 4 minutes or until kale is just tender. Remove from heat and season with salt and pepper. Garnish with Fustini's White Truffle olive oil.