

Wild Mushroom Soup

WITH TEXAS HILL COUNTRY GARLIC INFUSED OLIVE OIL



Ingredients

- 5 Tablespoons of Garlic-Infused Extra-Virgin Texas Olive Oil
- 1 pound of a mix of wild and cultivated, thinly-sliced mushrooms with stems
- 2 sprigs of fresh thyme
- 4 large shallots, peeled and chopped
- 2 garlic cloves, peeled and minced
- 1 ¼ cups of dry white wine
- 1 ¼ cups of chicken or vegetable stock
- 1 bay leaf
- Freshly-ground black pepper
- Kosher salt to taste



Notes

Directions

1. Peel and finely chop shallots, peel and mince garlic, and slice mushrooms into thin, small pieces.
2. Pour 2 tablespoons of garlic olive oil into a pan and heat it over medium-high heat. Add half of the mushrooms and season with a quarter tablespoon each of salt and pepper. Add a sprig of thyme and sauté the mixture. Make sure to stir the mushrooms often.
3. Transfer the mixture to a bowl when soft. Add the second half of the mushrooms to the pan. Repeat the sautéing and seasoning process with the other half with a sprig of thyme, salt, pepper, and 2 tablespoons of garlic-infused Texas olive oil. Transfer the mushrooms to the bowl once cooked.
4. Heat 1 tablespoon of the garlic olive oil in the pan. Add the chopped shallots & minced garlic and sweat for a few minutes until soft. Make sure they are not brown. Add the cup of white wine & cook until the mixture looks like syrup.
5. Take the bowl of mushrooms and return them to the pan. Mix them well with the syrup. Pour in the stock and place the bay leaf into the mixture. Bring the soup to a simmer and cook for 10 minutes.
6. Use a slotted spoon or to take mushrooms out. Transfer 1/3 of the mushrooms to a food processor and finely chop the mushrooms. After they are chopped, place the mushrooms back into the soup.
7. Take a ladle and pour the soup into bowls. Use a drizzle of the garlic-infused Texas Olive Oil on top.