



# Creamy Mushroom Soup with Rosemary Breadcrumbs

Makes: 6-8 servings

Prep Time: 10 minutes Cook Time: 27 minutes

Total Time: 37 minutes

## Ingredients

### Creamy Mushroom Soup:

- 4 tbsp butter
- 2 tbsp olive oil
- 1 large onion, diced
- 2 large shallots, diced
- 2 & 1/2 pounds baby portobello or cremini mushrooms, stemmed and quartered
- 2 cloves garlic, minced
- 1/4 cup cream sherry (see Chef's Note)
- 3 tbsp balsamic vinegar
- 4 sprigs sage
- 1 bay leaf
- 1 sprig rosemary
- 2 quarts stock (vegetable, chicken, or beef)
- 1/2 cup heavy cream
- kosher salt
- freshly cracked black pepper

### Toppings:

- 1/2 pound ciabatta bread, cubed
- 2 tsp chopped rosemary
- olive oil
- 1/2 pound shiitake mushrooms, trimmed
- kosher salt
- freshly cracked black pepper

## Instructions

### Creamy Mushrooms Soup:

Heat a large, heavy-bottom pot (or Dutch oven) over medium heat. Add 2 tablespoons of butter and the olive oil. Once melted, add the onion and shallots. Season with a good pinch of salt and pepper. Sauté until softened and slightly caramelized.

Add the remaining 2 tablespoons of butter, along with the mushrooms. Mix well and cook for about 8-10 minutes, stirring often. Season again. Stir in the garlic. Cook another minute or so.

Add the cream sherry, balsamic vinegar, sage, bay leaf, and rosemary. Bring the mixture to a simmer and cook for about 5 minutes. Pour in the stock. Season well and bring the liquid to a boil. Reduce the heat to medium-low and simmer the soup for 30 minutes, stirring often.

Ladle the soup into a blender and blend for 2 minutes until smooth (work in two batches if needed). Transfer the soup back to the pot over low heat and stir in the heavy cream until heated through. Taste the soup and season to your liking.

Serve warm with the pan-roasted mushrooms and rosemary breadcrumbs (instructions below) over top.

### Toppings:

Add the bread and rosemary to a food processor. Pulse until coarse crumbs form. Set aside.

Heat a large 12" skillet over medium-high heat. Add enough olive oil to coat the bottom. Once hot, add the mushrooms. Cook until caramelized and tender, just a few minutes. Season with salt and pepper to taste. Transfer the mushrooms out of the skillet and reserve for the soup.

Add a little more olive oil to the skillet, enough to come up the sides about 1/8", and lower the heat to medium-low. Once the oil is hot, add the breadcrumbs. Spread into an even layer. Stir the breadcrumbs until they're golden and crisp. Season with a pinch of salt. Use a slotted spoon to transfer the breadcrumbs to a plate lined with paper towels. Reserve for the soup.

### Chef's Note:

If you don't have cream sherry in your pantry, combine 1/4 cup of dry sherry with 1/2 teaspoon dark brown sugar and mix until the sugar is dissolved as much as possible.

*Recipe by The Original Dish*