



Wild Mushroom Bisque

I am an avid mushroom hunter and one of my favorite things to do with the bounty I bring home is to make this soup for family and friends as a way to celebrate the harvest.

Recipe by Kevin McKenzie

Ingredients

Fresh Garlic Cloves	3 each, minced
Extra Virgin Olive Oil	2 tablespoons
Medium Yellow Onion	1 each, finely diced
Button Mushrooms	4 pounds, sliced
Dried Porcini Mushrooms	2 ounces, reconstituted (¾ pound fresh)
Shiitake (or your choice)	¼ pound, sliced
Dry Creek Fumé Blanc	1 cup
Vegetable Stock	2 quarts
Heavy Cream	1 quart
Unsalted Butter	¼ pound
Fresh Basil	1 small bunch, leaves picked
Fresh Tarragon	1 small bunch, leaves picked
Fresh Chives	1 bunch, chopped
Sea Salt to taste	
Fresh Cracked Pepper to taste	

Method

Sauté onions and garlic in olive oil and then add mushrooms and cook until the mushroom mixture is almost dry.

Add the white wine, cook until fully evaporated into mushrooms

Add the vegetable stock and cream and simmer for about 20 minutes

Season soup with salt and pepper.

To finish soup, add basil, tarragon, chives and butter, then puree until smooth.

Serve immediately.

Pair with any of Dry Creek Vineyard's Zinfandels.