



CREAM OF MUSHROOMS AND CHESTNUTS

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Recipe by France Pellicano

PHASE 1 – BASIC POTAGE THAT CAN BE KEPT REFRIGERATED FOR 3 DAYS

2 Tbsp oil (grapeseed or other) • 2 Tbsp butter • 2 medium size onions, chopped • 1 kg white mushrooms, coarsely chopped • 1 cup celery leaves, chopped • 2 branches celery, finely chopped • 1 jar (240gr) plain chestnuts of the Cévennes, coarsely broken • 100ml Madeira or similar wine • 1 ½ litre vegetable broth • 2 tsp Fresh ground pepper • 2 tsp Cayenne pepper • Salt to taste • Dried chilies • 125ml cream (18% or heavier)

1. In a large pot melt the oil and butter under medium heat.
2. When it starts to simmer, add onions and melt them for a few minutes. Watch that they do not brown.
3. Add the mushrooms and stir. Let them reduce in size and release their juices for about 10 minutes under medium heat. Stir frequently.
4. Add the celery and its branches, and the chestnuts. Let this cook for another 5 minutes, stirring occasionally.
5. Add the Madeira wine and stir gently for 1 minute.
6. Add the broth, pepper and cayenne. When you add the broth, it should not cover more than 1cm above the vegetables line; this is meant to be a thick preparation.
7. Let this cook under a small simmer for 35 minutes. During the cooking, check for the level of broth and adjust only if necessary, very little at a time. Make sure you have a thick consistency.
8. Remove the pot from the heat, sprinkle with chilies and salt to taste.
9. Add cream in a slow drizzle.
10. Mix in the pot using a hand mixer. Make sure the soup is homogeneous.
11. Put aside or refrigerate for later use.

PHASE 2 – TO BE PREPARED 30 MINUTES BEFORE SERVING

1 to 2 Tbsp butter • 2 or 3 Portabella mushrooms (2 large or 3 medium size), cut in large chunks, keeping a few bigger pieces including parts of the mushroom head (1 per bowl to sauté last and used to decorate each bowl) • Black pepper • Dried chili peppers (available at the table)

1. In a medium pan heat the butter for a minute and sauté the mushroom chunks, season with black pepper.
2. Sauté under medium high heat until they are done (not too dry, still chewy).
3. Add these to the soup in the pot.
4. Sauté the bigger mushroom pieces and decorate each bowl by floating one in the centre of each bowl.
5. Invite guests to add dried chili peppers for an interesting taste.