

# MOREL MUSHROOM CAPPUCINO SOUP

with Savory Bacon Cream & Pimentón Mushroom Crisps

Yield: 8 portions



## Ingredients

MOREL MUSHROOM CAPPUCINO SOUP
4 Tbsp. Butter
2 cups Morel mushrooms, sliced
¾ cup Sherry, dry
½ cup Leeks, white parts only, sliced
½ cup Onion, chopped
1 ea. Garlic clove, minced
½ cup Cream
4½ cups Knorr® Mushroom Base, prepared
1 cup Crimini mushrooms, sliced
1 cup Oyster mushrooms, sliced
Salt and pepper to taste
¼ bunch Thyme, leaves only
½ bunch Tarragon, leaves only
1 tsp. Mushroom powder

PORTOBELLO AND PIMENTÓN CRISPS
1 lb. Portobello mushrooms
Olive oil, for brushing
Pimentón to taste
Kosher or sea salt to taste

SAVORY BACON CREAM
¾ cup Cream, 38%
2 ea. Apple smoked bacon slices, cut in 1" strips

## Preparation

1. **For the chips:** Preheat the oven to 400°F.
2. Hold mushrooms by stems and, using a sharp slicing knife or mandoline, slice each mushroom cap crosswise or horizontally into thin, almost translucent, slices. Reserve stems for another dish.
3. Lay out the mushrooms in a single layer on a sheet pan (you may require more than one). Brush each mushroom with olive oil and sprinkle with pimentón. Bake for about 15 minutes, until golden brown. Season with salt, place on a paper towel to drain and serve.
4. **For bacon cream:** Combine the cream and bacon and place in a double boiler for 30 minutes. Strain and chill below 36°F. Remove any firm bacon fat from the surface. Refrigerate 12 hours or overnight to obtain stable soft peaks.
5. Using a hand-held wire whisk, beat the cream to a soft peak. Keep it cold until serving.
6. **For soup:** Caramelize the morel mushrooms in butter. Deglaze the pan with ¼ cup of sherry. Add the leeks, onion, and garlic and cook about 8 minutes, until the onion is transparent. Add more sherry if needed to maintain texture and moisture.
7. Meanwhile, heat the cream and the chicken stock separately.
8. In a separate pan, sauté the remaining mushrooms in batches until they are golden and wilted. Lightly salt them to increase the release of their liquids. Deglaze the sauté pan with sherry or some of the Knorr® Mushroom Base to dissolve the brown particles stuck on the bottom. Add the sautéed mushrooms to the morel and onion mixture with the fresh herbs.

# MOREL MUSHROOM CAPPUCCHINO SOUP

*with Savory Bacon Cream & Pimentón Mushroom Crisps*

9. Mix in the hot base and bring to a simmer, stirring often. Reduce the heat to medium low and simmer until the mushrooms are tender, about 20 minutes. Add the hot cream and season with salt and pepper. Working in batches, purée the soup in a blender or processor until it is smooth. Return the soup to the pot. This soup can be prepared ahead of time by covering it and refrigerating it. It can be reheated over low heat before serving.
10. To serve, ladle soup into coffee cups or small glasses. Place a dollop of the savory bacon cream over the soup. Top with mushroom powder and garnish with a few pimentón mushroom crisps.

Nutrition information, 1 serving (soup, bacon cream, and crisps):

---

**Calories 270, Calories from fat 200, Total fat 23 g, Saturated fat 13 g, Trans fat 0.5 g, Cholesterol 70 mg, Sodium 730 mg, Total Carbs 12 g, Dietary fiber 2 g, Sugars 4 g, Protein 4 g, Vitamin A 15 %, Vitamin C 4 %, Calcium 6 %, Iron 15 %**