

## Simple Mushroom Soup

2 pounds washed cremini mushrooms

1 cup dried shitake mushrooms

1.5 cup peeled, diced Yukon gold potatoes

½ cup whole garlic cloves

2 heads fennel sliced

2 white onions sliced

1 cup sherry vinegar

Water

1 cup heavy cream

1- Roast cremini mushrooms in olive oil in a pre-heated 400 degree oven, until they begin to “weep” or release some of their liquid.

2- Combine onions, fennel, garlic and dried mushrooms in large soup pot with olive oil. Cook on low/medium heat, until vegetables are tender and have no color.

3- Carefully add sherry vinegar, stirring for 1 minute.

4- Add roasted mushrooms, diced potatoes, and enough water to barely cover. Bring pot to a boil, then reduce heat to low and simmer until potatoes are falling-apart tender.

5- Add heavy cream, return to a boil.

6- Carefully puree mixture finely in high speed blender in batches. Strain through fine mesh strainer, season with salt and pepper. Enjoy!