

# TIM FARMER'S COUNTRY KITCHEN

## MUSHROOM SOUP

*Butter*

*1/2 yellow sweet onion*

*1/4 cup fennel, chopped*

*4 cups baby portobello mushrooms*

*Salt*

*Pepper*

*Thyme*

*2 tablespoons white wine*

*2 tablespoons butter*

*Thyme*

*2 tablespoons flour*

*1 cup chicken stock*

*1 cup heavy whipping cream*

*1/2 chicken bouillon cube*

*Pepper*

*White Pepper*

*Smoked white cheddar cheese, shredded*



Melt butter in skillet and sauté onions and fennel until soft. Add in mushrooms and season with salt, pepper and thyme. Deglaze with wine and cook to reduce a bit. Pour mushrooms into separate dish to cool. In soup pot, melt butter and season with more thyme. Stir in flour to make a roux. Add in chicken stock and heavy cream, stirring until smooth. Season and turn on low. Blend mushrooms and onions in food processor until smooth and desired size/texture. Add to soup pot and stir until smooth. Shred in cheese and stir until melted and serve.