 **The Woodlands at Phillips**

Mushroom Soup with Fontina-Royal Trumpet Crouton

***Soup Ingredients:***

**½ ounce dried porcini**

1 cup boiling water

**3 lbs. Gourmet box of mushrooms**

3 Tbsp grapeseed oil

1 large onion-small, diced

2 shallots minced

2 leeks – small, diced

4 cloves garlic minced

2 cups beef stock

½ cup dry sherry (optional)

2 Tbs. minced chives, plus additional for garnishing

4 sprigs thyme

½ tsp fresh rosemary minced

Salt and Pepper

1. Pour boiling water over porcini and allow to sit 1 hour
2. Preheat oven to 450
3. Slice mushrooms and toss mushrooms with 2 Tbsp oil, Season lightly with salt and pepper and roast at 450, until mushrooms start to soften
4. Meanwhile sauté onions, shallots, leeks and garlic over medium heat until slightly caramelized.
5. Drain porcini, reserving liquid and mince softened mushrooms
6. Add porcini, roasted mushrooms, beef stock, sherry, herbs and reserved liquid to pot and cook over low heat 1-2 hours, adding additional stock if needed. Season with salt and pepper
7. Top with crouton and fresh chives

***Crouton***

4 Sliced sourdough bread toasted

**1 lb. Royal trumpets sliced lengthwise**

1 cup shredded Italian (not Danish) Fontina

1 Tbsp. grapeseed oil

Salt and pepper

1. Brush mushrooms with oil, season with salt and pepper and roast at 450 until browned
2. Top bread with shredded cheese and mushrooms and broil until cheese is just melted