

Wild Mushroom Veloute

Serves 6

Ingredients

30g	<i>Dried wild mushrooms</i>
5tbsp	<i>Extra virgin olive oil</i>
1	<i>Onion, peeled and chopped</i>
2	<i>Leeks, trimmed and sliced</i>
1	<i>Stick celery, trimmed and sliced</i>
2	<i>Garlic cloves, peeled and sliced</i>
400g	<i>Chestnut or button mushrooms, trimmed and sliced</i>
800ml	<i>Chicken or vegetable stock</i>
-	<i>Sea salt and black pepper</i>
100g	<i>Crème fraiche</i>

To serve

2	<i>Shallots, peeled and finely chopped</i>
150g	<i>Fresh wild mushrooms, picked over and sliced</i>
1tbsp	<i>Finely chopped flat leaf parsley</i>

1. Cover the dried wild mushrooms with 300ml boiling water and leave to soak for 15 minutes.
2. Heat a couple of tablespoons of oil in a large pan over a medium heat and sweat the onion, leeks, celery and garlic for 7-8 minutes until glossy and just starting to colour. At the same time heat a tablespoon of oil in a large frying pan over a high heat, add half the chestnut or button mushrooms and fry, stirring occasionally, until golden
3. Remove them and fry the remainder in the same way.
4. Drain the wild mushrooms, reserving the liquor, add them to the pan with the vegetables and fry for a few minutes longer.
5. Now add the fried mushrooms, the mushroom liquor, stock and some seasoning. Bring to the boil and simmer over a low heat for 15 minutes.
6. Puree the soup in batches in a liquidiser, then pass it through a sieve. Stir in the crème fraiche, if using, and taste for seasoning. When ready to serve, reheat the soup.
7. Heat a tablespoon of oil in a large frying pan over a high heat, add the shallots and fry for about a minute, then add the fresh wild mushrooms and fry for several minutes, stirring frequently, until golden.
8. Season and stir in the parsley.
9. Serve the soup with the mushrooms spooned in the centre.