



Recipe: Mushroom Soup

Serves 4

This clear, cleaner version of mushroom soup offers such a pleasant change from the cream-based classic. While any spice blend can work, I find Italian-styled blends like [TSTE Italian Street Fair](#), [Chef Donna's Adoro](#), or the [Tuscany Blend](#) I use here to be well-suited to the mushrooms. Of course, if you prefer a thicker creamer soup, ladle out about ½ cup of broth into a small mixing bowl and whisk in ½ cup of cream, then stir the mixture back into the soup.

Carrots, peas, green beans, and asparagus are all excellent additions to this soup. Although the vegetables can all be cooked in the stockpot with the mushrooms, I prefer to keep the mushroom flavor clean and let that infuse the broth by itself; gently steam the other vegetables before adding and the heat from the broth will heat them through at service. For an earthy note on the finish, substitute fine chopped celery leaves in place of the parsley.

Ingredients

2 tablespoons olive oil

2 tablespoons butter

10 ounce package baby bella mushrooms, wiped clean, trimmed and cut into ¼-inch thick slice to yield about 2 cups

1 medium sweet onion, fine dice (to yield about ¾ cup)

1 teaspoon [TSTE Tuscany Blend](#)

¼ cup white wine

4 cups vegetable broth (substitute 2 cups beef broth and 2 cups vegetable broth for a richer stock)

3 cups water

[TSTE Florida Sunshine Grinder Blend](#) (substitute coarse Kosher salt)

1 cup cooked peas

Julienne carrots, to garnish

Fresh parsley, fine mince, to garnish

Preparation

Place oil and butter in a large stockpot over medium heat. When butter melts whisk to combine with oil and add mushrooms. Season with [TSTE Florida Sunshine](#) and toss. Sauté undisturbed until mushrooms are golden brown on one side, about 3 minutes. Add the onions, toss and sauté until onions are soft and translucent and mushrooms cooked, about 3 to 5 minutes more. Add [TSTE Tuscany Blend](#), and stir until fragrant. Add wine and cook until most is absorbed. Add in the broth, raise heat to high and bring to a boil. Immediately reduce heat to low and simmer until reduced by about 1 cup, about 5 minutes. Add the water, raise heat and again bring to a boil. Reduce heat to medium-low, partially cover and simmer about 10 minutes. Taste. Adjust seasoning and reduce stock to desired richness. Add peas and remove from heat.

Place julienned carrots in heated soup bowls. Divide mushroom soup between bowls and garnish with minced parsley.