

Portobello and Garlic Soup

I love this recipe so much I've made batches with the intention of freezing them for future meals but I eat the batch before it gets that far. Also, don't skip the truffle oil it's definitely worth it.

- 5 shallots, sliced
- 1 head garlic, peeled and sliced
- 1 medium leek, sliced into ½" rounds
- 2 slices apple smoked bacon, cut into ½" pieces
- 5 Portobello mushrooms, 6" in diameter, sliced, with stems
- 1 ½ cups Pinot Noir wine
- 2 cups chicken broth
- 2 cups heavy cream
- Garlic croutons
- Crumbled goat cheese
- White truffle oil

Cook the shallots, garlic, leek and bacon in a large, covered, heavy saucepan over medium-low heat until garlic and shallots are translucent, 10-15 minutes. Add the mushrooms, cover, and cook until most of the moisture from the mushrooms evaporates. Add the wine, increase heat to medium-high and cook until the liquid reduces. Add the broth and reduce heat to low, slow simmer. Add the cream and bring just to a boil. Let cook slightly, puree the soup in batches in a blender. Pass the soup through a sieve, and reheat.

Serve topped with the goat cheese, croutons and a sprinkle of the truffle oil.