

19 April 2008 / 10.30am to 11.30am

CREAM OF PORCINI MUSHROOM & BEER SOUP

**Presented by  
Andrea Canton**

Ingredients:	
30g	unsalted butter, divided
30ml	extra virgin olive oil
5	shallots, peeled and chopped
50g	smoked pancetta (bacon), julienned
50g	dried porcini mushrooms, soaked in cold water and drained
1	thyme sprig, snipped into small sprigs pieces
7.5g	plain flour
200ml	beer (not bitter)
200ml	light chicken stock
7.5g	soy lecithin
15g	grated parmesan cheese
400g	fresh or frozen porcini mushrooms, cut into wedges
	Salt and freshly ground pepper, to taste



**Recipe Notes:**

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**Method for Cooking:**

Heat the unsalted butter and olive oil in a pot and sweat the chopped shallots. Add in the julienned smoked pancetta, dried porcini mushrooms and thyme sprigs and sauté over low heat for a few minutes. Add in the plain flour and let it cook for a while, add in the beer and chicken stock, simmer for about 15 to 20 minutes. Season with salt and freshly ground pepper and then blend with a hand-held blender and strain. Lastly add in the soy lecithin and grated parmesan cheese and blend again.

Heat the remaining unsalted butter in a sauté pan and sauté the fresh porcini mushrooms and thyme sprigs until fragrant and then season with salt. Ladle the soup into a serving bowl and garnish with some sautéed porcini mushrooms.