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ROASTED MUSHROOM SOUP

Using the Convection oven to roast vegetables for soup makes the preparation easier and gives better flavor and texture to the soup. Simply begin the base on the cooktop then add the roasted vegetables and puree. Remember when you cook in Convection you can cook on multiple racks at one time so it's easy to prepare several dishes at one time.

Ingredients

- 2 - lbs crimini mushrooms, stems removed and cut into quarters
- ½ - cup assorted dried mushrooms, re-hydrated, excess moisture squeezed out
- 2 - tablespoons olive oil
- 2 - tablespoons butter
- 2 - shallots, thinly sliced
- ¼ - teaspoon herb's de Provence
- 3 - cup chicken stock
- 1 - cup cream



CONVECTION OR CONVECTION ROAST MODE

Preparation

Heat the oven to Convection or Convection Roast 350 degrees.

Remove the stems from the mushrooms and wipe the caps clean with a wet paper towel. Cut the mushrooms into quarters and toss with some olive oil, spread onto a rimmed baking sheet and roast for about 25 - 30 minutes till slightly caramelized.

Pour enough hot water over the dried mushrooms to cover and set aside to re-hydrate for about 20 minutes. Remove the mushrooms from the soaking liquid and squeeze out the excess moisture with

paper towels. Strain the soaking liquid through a fine sieve to avoid getting any grit in the broth.

Heat a large saucepan, add the butter and a little oil. Stir in the shallots and garlic and saute for a few minutes, stir in a tablespoon or so of sherry, cook for a few minutes then add the chicken stock and bring to a gentle boil.

Add the re-hydrated mushrooms and the strained soaking liquid and all but a handful of the roasted mushrooms and carefully puree until smooth. Stir in the remaining mushrooms, cream and a little fresh lemon juice, adjust seasoning as needed.

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