

Rustic Mushroom Soup with Blue Cheese Croutons



INGREDIENTS:

...	Olive oil
...	Unsalted butter
2	Onions, diced
4	Garlic cloves, smashed
4 cups	Mixed mushrooms, sliced
2 cups	Blue cheese, such as Gorgonzola, Celtic blue, or Danish blue
...	Fresh sourdough, cut into 6 thin slices then cut into quarters (about 2 cups)
1 tbsp	Paprika
1 tbsp	Fresh rosemary, finely chopped
1 tbsp	Fresh thyme, finely chopped
...	Kosher salt and fresh pepper to taste
3 tbsp	Soy sauce
2-litres	Beef stock (can use vegetable stock if vegetarian)
1 cup	Dry red wine (i.e. 13 th Street Pinot Noir)
¼ cup	35% cream

DIRECTIONS:

In stockpot on high heat, reduce beef stock by 50% (to 1 litre).

Heat 2 tbsp olive oil in a large pot and add the onions. Cook over medium heat, until the onions are soft. Add 2 tbsp butter and cook for another minute.

Add 1 cup of wine to deglaze and continue cooking until onions are brown and caramelized.

Add the mushrooms, paprika and fresh herbs and season with salt and pepper. Continue to simmer on low-to-medium heat until mushrooms start to brown. Add garlic and soy sauce and sauté for 30 seconds. Add stock and simmer for another 8-10 minutes. Finish soup with cream and continue to reduce for another minute or until it starts to slightly thicken.

Turn on broiler. Toss the sourdough pieces with salt and pepper and a drizzle of olive oil. Put on a cookie sheet and broil for 3-5 minutes, turning halfway, making sure not to burn. Top off with blue cheese and toast for another 1-2 minutes until melted.

• *Enjoy with a glass of Wine Club Merlot 2019 or Merlot 2019!*

