

# Cremini and Portobello Mushroom Buttermilk Soup



## INGREDIENTS:

- 8 large** Portobello mushrooms, cleaned and roughly cut
- 3 cups** Cremini mushrooms, roughly cut
- 1** Leek, cleaned and sliced
- 1 large** Onion, diced
- 6 cloves** Garlic, smashed
- 6 cups** Vegetable or chicken stock
- 1 tsp** Smoked paprika
- ½ bunch** Fresh thyme, chopped
- 1 ½ cups** Buttermilk
- ...** Sea salt and fresh cracked pepper to taste

## GARNISH

- ¼ cup** Mushrooms from above (cooked and left in larger pieces)
- ...** Olive oil
- ...** Sour cream
- ...** Fresh baguette

## DIRECTIONS:

Heat 2 tbsp of oil in large pot and sauté the onions and leeks until translucent. Add smoked paprika, thyme and garlic and sauté for another 1 min. Add mushrooms and sauté until cooked. Remove ¼ cup of mushrooms for garnish. Add stock and simmer for 30 minutes. Purée soup in a blender until silky smooth and pour back into stock pot. Add buttermilk and season with salt and pepper.

Garnish soup with drizzle of olive oil, sour cream and extra mushrooms. Serve with fresh baguette.

*Enjoy with a glass of Pinot Noir 2021!*

