

Chanterelle Mushroom Chowder

Derek Stevens, Eleven

- 2 Tbs. Butter
- 2 # Fresh chanterelle mushrooms, cleaned well
- ½ C. Carrots diced small
- ½ C. Onions, diced small
- ¼ C. celery, diced small
- 1 Tbs. Chopped fresh thyme
- 2 Tbs. Butter
- 2 Tbs. Flour
- Approximately 1 qt. duck stock (Feel free to substitute chicken or vegetable stock)
- ¾ C. Heavy cream
- Salt and Pepper
- Crème Fraiche
- White Alba Truffles (or truffle oil)

1. Heat 2 Tbs. butter in your soup pot until medium brown. Reduce heat and add mushrooms, carrots, onions, and celery and sweat until vegetables are soft.
2. Add thyme, remaining 2 Tbs. butter and stir until butter melts. Sift flour into pot and stir for a few minutes until well incorporated.
3. Add stock to barely cover. Bring to a boil, reduce to a simmer, and cook until vegetables are soft.
4. Puree soup in a blender. Return to pot, add cream, and bring to a simmer. Adjust seasonings with salt and pepper.
5. Serve soup in an elegant bowl. Top with a small dollop of lightly whipped crème fraîche and as much shaved white truffles as you can stand. In place of the fresh truffles, a few drops of truffle oil will really set off the flavors of the soup.