

Mushroom Cappuccino

(Adapted from food demonstration on cruise ship "Carnival Glory")

Serves: 4

1-lb	assorted mushrooms, chopped
5 Tbsp	onion, diced
1 clove	garlic, chopped
2 sprigs	fresh thyme, chopped
1/4 cup	butter
6-8 cups	chicken or vegetable stock
1-½ - 2 cups	cream
a few drops	truffle oil (optional)
1 tsp	fresh parsley, chopped
salt	to taste
pepper	to taste



1. Saute onions and garlic in butter, add assorted mushrooms.
2. Add stock and thyme leaves. Simmer.
3. When mushrooms are cooked, let cool slightly. Then blend in blender.
4. Return puree to sauce pan and add cream and truffle oil (if using).
5. Adjust the seasoning to taste.
6. Serve hot & sprinkle with parsley.

Notes:

- I sautéed mushrooms until there were brown spots on bottom of sauce pan.
- I processed mushroom mixture in small batches in food processor.
- I added 6 cups homemade chicken stock and 1-1/2 cups half & half cream.