

MIATAKE MUSHROOM SOUP
BondSt Beverly Hills

YIELDS 6 LITERS

Maitake Mushrooms	3 ½ pounds - rough chop
Shallots	4 ounces – sliced
Olive oil	as needed
Sake	1 Liter
Water	4 Liters
Bonito Flake	1 hand full
Fresh Bay Leaf	2 leaves
Black Pepper	25 whole peppercorns, coarsely ground
Fresh garlic	3 cloves
Cream	6 ounces
Mirin	4 oz
Soy	2 oz
Salt	to taste

- Heat the oil in a large pot. When hot add the shallots and caramelize.
- Add the mushrooms and sauté on high heat until golden brown.
- Deglaze with sake. Scrape all caramelized bits off the bottom and sides of the pot.
- Add garlic. Simmer until sake is reduced by ½.
- Add the water. Bring to a boil. Reduce to a simmer.
- Add the remaining ingredients. Simmer for 40 minutes.
- In batches, puree soup in the large blender.
- Pass through a chinois (strainer). Press all liquid from the mushrooms through the chinois.
- Adjust seasoning. Cool.

To Serve Maitake Mushroom Soup--ONE PORTION

1 6OZ LADLE MAITAKE SOUP

1 CHESTNUT SLICED

3 STALKS MIATKE MUSHROOM, ROASTED (1 ½ OZ)

DRIZZLE OF PORCINI OIL

1 ½ PIECES POTATO NETTING or POTOATO CHIPS

PINCH OF SLICED SCALLION

Recipe courtesy BondSt Beverly Hills

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