

MUSHROOM MEDLEY SOUP WITH MINI POTATO GNOCCHI

INGREDIENTS

1 1/2 - 2 pounds fresh mushrooms, sliced (I used cremini and shiitake)
2 ounces dried porcini
1 medium onion, finely chopped
3 cloves garlic, minced
4 cups mushroom or vegetable broth
3 tablespoons tomato paste
1 teaspoon paprika
1 tablespoon fresh thyme
1/2 cup sour cream
2 tablespoons corn starch mixed with 2 tablespoons cold water for a slurry
4 tablespoons butter, divided
1/2 pound mini potato gnocchi (store bought is fine)
Salt and pepper
Fresh parsley and/or thyme, optional, to garnish

DIRECTIONS

You will need two pots for this -- one smaller pot that can hold 6-7 cups and a larger dutch oven.

Place the vegetable or mushroom stock in the smaller of the two pots. Add the dried porcini and bring to a bare simmer.

Next heat 2 tablespoons of the butter in a large pot or Dutch oven over medium heat. Once it's melted and bubbling, add the finely chopped onions and sauté for about 4-5 minutes, until they're soft and translucent. Add the minced garlic and cook for another 1-2 minutes, just until fragrant. Add tomato paste and sauté for another 2-3 minutes. This forms the savory base of the soup, so don't rush this step. Add in just a small handful of your fresh mushrooms and continue to sauté for another minute. Fond should develop on the bottom of the pot. Turn off the heat and add this "mixture", getting any solid bits, to the simmering broth.

Return the dutch oven to medium heat and melt the remaining two tablespoons of butter. Add the sliced mushrooms to the pot, add considerable salt and pepper, and put on the lid. Open to sauté occasionally for about 8-10 minutes, or until they've reduced in size and have released their liquid. You want them to be tender but you also want to keep as many juices as you can

Stir in the paprika, thyme, salt, and pepper. Let the spices cook for another 1-2 minutes to bloom and intensify their flavors. Take the broth mixture off heat, strain out all the solids with a fine mesh strainer and add to the mushrooms.

Add in the corn starch slurry, stirring constantly to prevent any lumps from forming. Bring the soup to a simmer and cook for about 10-12 minutes. The broth should reduce slightly, thickening up from the flour. In a separate pot (I actually rinsed the broth pot and used that one), cook your gnocchi in boiling water for 3-4 minutes, then drain and set aside.

Stir the sour cream into the soup, mixing it in until the soup becomes creamy and smooth. Let it simmer for another 5 minutes, allowing the flavors to meld together. Add in the cooked gnocchi. Taste the soup and adjust the seasoning if necessary.

Once the soup is done, ladle it into bowls and garnish with fresh parsley and/or thyme, and a little extra sour cream.