

Pear, Oyster & Baby Bella Mushrooms Soup with Gorgonzola Crumbles

Yield 2 servings

Serve with roasted golden beet salad, and crusty sourdough bread.

Ingredients

2 tsp olive oil
2 Tablespoons Butter 1 yellow onion, diced
2 ribs of celery, diced
3 cloves of garlic, minced
2 ripe, flavorful pears such as Comice or Bartlett, unpeeled and coarsely chopped
6 to 8 oyster mushrooms, chopped coarsely
8 Baby Bella mushrooms, chopped coarsely
2 Yukon Gold potatoes, unpeeled and cubed
A few leaves of fresh sage, sliced or torn into small pieces
Salt and pepper to taste
2 cups mushroom broth (or water, a combination of water and white wine, or vegetable broth)
4 tablespoons crème fraîche or cream
About 4 tablespoons gorgonzola, crumbled

Method

1. In a heavy-bottomed, deep soup pot, heat olive oil and 1 Tbsp. butter on medium-high heat. Add onion, celery, and garlic and sauté for 1-2 minutes. Season with salt and pepper to taste.
2. Stir in mushrooms and cook for until fully cooked, 1-2 minutes.
3. Add the rest of the butter and stir in pear and cook for another 2 minutes. Taste mixture to see if need to season with salt and pepper more.
4. Add potatoes and half the sage and cook for another 2 minutes.