

Mushroom and Fennel Soup



A Taste of *The Café* AT THE FRICK

Serves: Yields 2 quarts

Prep Time: 30 minutes

Ingredients

Three pounds of mushrooms (any kind, the more varied the better)
One fennel bulb (save the tops)
Two onions
Five cloves of garlic
One gallon of milk
One quart of buttermilk
Salt and pepper
Two tablespoons of tarragon

Procedure

Clean all the mushrooms, slice the onions and the fennel bulb, remembering to save the fennel tops for later use. Sweat the onions, fennel bulb, garlic, and mushrooms in a large pot. In a separate pot heat the buttermilk and milk together, on medium heat, stirring every five minutes until the curds form and are floating on the top. This will take around 20 minutes to produce. Strain off the whey from the curds. You can save the curds for use in something later on (cottage cheese or ricotta cheese). Pour the whey into the pot that you are sweating the mushrooms in. Let this mixture simmer for an additional five minutes, then add the tarragon, and fennel tops. Puree and adjust seasoning with salt and pepper.

Bon Appetit!