

French / American

Soups & Stews

Roasted Mushroom & Fresh Thyme Soup

Prep: 20m

Cook: 35m

Total: 55m

6 servings



Video ref: Brian Lagerstrom

COOKING SEQUENCE & CHECKPOINTS

1

Roast the Mushrooms

20 min

Toss quartered cremini (1.5 lbs) and sliced shiitake mushrooms (0.5 lb) with olive oil (2 tbsp), 1 tsp kosher salt, and 0.5 tsp black pepper on a rimmed sheet pan. Roast at 425°F (220°C) for 20 minutes until shrunken and deeply browned, then reserve a generous handful of roasted mushroom slices for garnishing the bowls in Step 4.

✓ Checkpoint: Deeply browned, intensely fragrant mushrooms with garnish slices set aside.

2

Sauté Aromatics, Roux & Wine

10 min

Melt unsalted butter (3 tbsp) in the Dutch oven; sauté minced shallots/yellow onion (3 units) and chopped fresh thyme (1 tbsp) for 5 minutes. Stir in minced garlic (4 cloves) and all-purpose flour (2 tbsp) for 1 minute, then deglaze with dry white wine (0.5 cup) and soy sauce (1 tbsp) until reduced by half.

✓ Checkpoint: Sweet wine-scented shallot and umami roux base.

3

Simmer with Broth

20 min

Add the remaining roasted mushrooms and chicken or vegetable stock (4 cups). Simmer gently for 20 minutes to marry the flavors and lightly thicken the soup.

✓ Checkpoint: Rich mahogany simmering broth.

4

Blend, Enrobe in Cream & Garnish

5 min

Puree the soup with an immersion blender until velvety smooth. Stir in heavy whipping cream (0.75 cup) and remaining kosher salt (0.5 tsp) and black pepper (0.5 tsp), heat to ≥165°F (74°C), ladle into warm bowls, and top with the reserved roasted mushroom slices.

✓ Checkpoint: Silky, luxurious soup topped with caramelized mushroom slices.

FOOD SAFETY & INTERNAL TEMPERATURE: ≥165°F (74°C) SAFE INTERNAL COOKING AND SERVING TEMPERATURE (HOLD HOT AT ≥140°F / 60°C)

USDA/FDA Food Safety Standard: Cook to a minimum internal temperature of 165°F (74°C) for microbiological safety. Hold cooked food hot at ≥140°F (60°C) prior to serving and refrigerate any leftovers to ≤40°F (4°C) within 2 hours to prevent bacterial spore growth.

MASTER DONENESS CHECKPOINT:

Velvety, smooth tan soup boasting a deep caramelized forest-mushroom perfume, garnished with whole roasted mushroom caps.

WHY IT WORKS:

Oven-Roasting Water Evaporation: Mushrooms are 92% water. Roasting them on a hot sheet pan at 425°F expels excess moisture before they hit the pot, allowing true browning reactions to ignite.

TROUBLESHOOTING:

The soup tastes bland and watery: Always roast the mushrooms until deep brown and caramelized on a baking sheet before simmering.

MISE EN PLACE / INGREDIENTS [14]

- ☐ 1.5 lbs

Cremini or baby bella mushrooms, quartered
- ☐ 3 tbsp

Unsalted butter
- ☐ 3 units

Shallots or yellow onion, finely minced
- ☐ 2 tbsp

All-purpose flour (for velvety body)
- ☐ 0.5 cup

Dry crisp white wine (Sauvignon Blanc or Pinot Grigio)
- ☐ 0.75 cup

Heavy whipping cream
- ☐ 1.5 tsp

Kosher salt
- ☐ 0.5 lb

Shiitake mushrooms, stems removed and caps sliced
- ☐ 2 tbsp

Extra-virgin olive oil or neutral oil
- ☐ 4 cloves

Fresh garlic cloves, minced
- ☐ 1 tbsp

Soy sauce (for umami depth)
- ☐ 4 cups

Rich chicken or vegetable stock
- ☐ 1 tbsp

Fresh thyme leaves, chopped
- ☐ 1 tsp

Freshly cracked black pepper

US SUPERMARKET BRAND GUIDE

Shiitake Mushrooms: Fresh Organic Shiitake Mushrooms

Loaded with natural glutamates that provide a massive savory foundation. • **Produce section.**

Dry White Wine: Sauvignon Blanc

Bright, punchy acidity that cuts through heavy mushroom richness. • **Wine section.**