



Roasted Mushroom Bisque with Daikon paired with our La Cruz Vineyard Pinot Noir

Bisque

1/2 c. fennel -diced
1- leek, white part only -diced
1- parsnip, peeled -diced
1/2 c. celeriac -diced
3 cloves garlic
8oz oyster mushroom
4oz abalone mushroom
8oz white button mushroom
8oz chanterelle mushroom
2-sprigs fresh marjoram

2 T. olive oil
1 c. enoki mushroom
1 pinch kosher salt
2 T. butter
1/4 c. flour
1 c. good quality sherry
3 c. heavy cream
1 T. freshly grated nutmeg
1 daikon radish peeled & grated

Mushroom Stock

1- leek -chopped
1- parsnip -chopped
1- garlic clove -smashed
1oz dried porcini
1 t. cinnamon
32oz vegetable broth
3 c. water

Directions for Stock

Sauté leek and parsnip until brown, add garlic and stir until fragrant. Add mushrooms, cinnamon, vegetable broth and water and simmer with top partly on for 30 minutes.

Pre-heat oven to 400°. Toss abalone, button, oyster and chanterelle mushrooms, leek, fennel, parsnip and celeriac with olive oil, salt and pepper and roast for 20 minutes, stirring throughout. On medium heat, melt butter in large soup pot; add roasted vegetables and flour. Stir until flour cooks but does not brown about 4 minutes. Deglaze pan with sherry and add enoki mushrooms and marjoram. Boil sherry for 3 minutes and add mushroom stock, simmer for 20 minutes. Use either a hand held blender/immersion blender or a regular blender in batches and puree soup until just smooth. Add cream and puree until bisque is smooth. Gently heat soup back up to temperature and serve with a pinch of nutmeg and a sprinkling of daikon.

Pour a glass of our La Cruz Vineyard Pinot Noir and enjoy!

Serves eight

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