



WILDHIVE

Foraged Mushroom Velouté

Served with fried duck egg (*optional*)

Serves 4



INGREDIENTS:

- 100g butter
- 4 banana shallots diced
- 4 cloves garlic sliced
- 8 sprigs of thyme (extra to garnish)
- 1.2kg wild mushrooms
- 160ml sherry
- 10g porcini powder
- 1.4 litres veg stock
- Worcestershire sauce to taste
- 50g crème fraiche
- Salt & Pepper

OPTIONAL:

- 4 duck eggs
- 100g seasoned flour
- 1 hen egg beaten
- 100g Panko breadcrumbs

Method

- Heat large pan and sweat shallots and garlic in the butter. Season with salt until soft / no colour.
- Add mushrooms and thyme. Turn up the heat. Sauté until all liquid has evaporated.
- Add Sherry, simmer until reduced by 2/3
- Add stock and simmer for 25 mins
- Add porcini powder (if you can find) - it gives a nice punch of flavour to the soup.
- Blend in jug blender until smooth.
- Add crème fraiche and Worcestershire Sauce and season. Garnish with fresh thyme.
- Serve with fried duck egg (*optional*) or fresh warm bread.
- The velouté can be made in advance and stored in fridge. Reheat but do not boil.

OPTIONAL:

- Bring saucepan of water with splash of vinegar to the boil. Crack egg into a bowl and pour into saucepan. The temperature will reduce, so bring back to the boil and reduce heat to simmer.
- Cook for 2 mins, remove egg with slotted spoon and put in iced water to cool.
- Place egg on a cloth to remove any excess water.
- Dust in seasoned flour, roll in beaten egg and then roll in breadcrumbs.
- Fry until the breadcrumbs are golden brown and crispy. (Perfect if you have an air fryer). Alternatively bake in oven on 200c until golden and crispy.