

Wild Mushroom Bisque
Chef Carrie Wong

2 tablespoons unsalted butter
2 shallots, chopped
1 1/2 pounds wild mushrooms, stemmed (Chanterelles, preferred)
Kosher salt and pepper
3 cups chicken broth
1 ½ T finely chopped fresh thyme
1 cup heavy cream
2 to 3 tablespoons brandy, or to taste
1 T snipped fresh chives

Season and sauté mushrooms and shallots in butter until completely tender. Cool slightly, add thyme and chop in food processor until very fine adding enough chicken broth to make smooth. Return to sauce pan and add the remaining chicken broth. Taste for seasoning. Bring up to heat and add the heavy cream and brandy – taste and correct seasonings. Garnish with chives.