



Seasonal Recipes from Fountains Abbey

November Seasonal Recipe

Roasted garlic and wild mushroom soup with goats' cheese crostini

Ingredients

- 1 kg mixed mushrooms, roughly chopped
- 500g wild mushrooms, sliced
- 1 large onion, peeled and finely chopped
- 400g butter
- 1 garlic bulb
- 2.5 litres hot vegetable or chicken stock
- A dash of double cream
- Crusty French bread
- 200g goats' cheese
- Chives

Method

1. First cut the garlic bulb in half crossways and sit it on a baking tray, drizzle with a little olive oil and roast in the oven (180c) for about ten minutes till it is golden brown and soft when you squeeze it and your kitchen smells great!
2. While the garlic is cooling, sweat the onions in a heavy pan in most of the butter and a dash of oil, sweating is cooking without colour so be careful not to burn or brown them too much, now add a little salt and pepper and the chopped mixed mushrooms and squeeze the mushy garlic out of one half of your roasted, cooled bulb into the pan with them. Now crank up the heat to cook the mushrooms as quickly as possible, this retains the flavour. When they have cooked down, about 5 minutes or so, add your hot stock, bring it rapidly back to the boil, then simmer for 5 minutes.
3. Take it off the heat and allow it to cool for a while as you get on with the garnish. Cut the French bread into slices as thick or thin as you like and toast gently on one side. Turn them over and rub with a little of your remaining soft garlic, now top with a little goats' cheese and sit them on a tray ready for service,
4. Next blend the soup, if you like a chunky soup just a quick blitz in the blender will do, if you want a smoother soup blitz for longer and pass it through a fine sieve, back in the pan now and check the seasoning, add a dash of cream and warm, do not boil it at this stage.
5. Pan Fry your sliced wild mushrooms in your remaining butter and a last little bit of soft garlic, stick the goats' cheese toasts under the grill to melt and you are ready to go. Ladle the soup into warm bowls, top with the goats' cheese crostini and spoon on the soft, garlicky mushrooms, top with a few chopped chives and serve