

MICHIGAN MOREL BISQUE

1/2# Dried Michigan Morel Mushrooms
1/2 Gal. Hot Water
1/2c Vegetable Oil
1Qt. Sliced Leeks(White Only)
5# Crimini Mushrooms(Sliced)
2c Dry Sherry
2qts. Heavy Cream
Salt & White Pepper to taste

METHOD

Place Dried Morels in a container and top with hot water. Allow them to steep while you prepare the bisque.

In a thick gauge pot, heat the oil; and add the leeks. Sweat the leeks til translucent but do not caramelize. Add the Crimini mushrooms and cook at medium heat until all moisture is gone and the mushrooms are dry. Deglaze the pot with Sherry and reduce au sec. While the Sherry is reducing, strain the Morels and squeeze dry reserving the straining liquid. Chop the Morels and reserve. Add the Morel liquid to the Criminis and Leeks and cook at medium heat until liquid is nearly gone. Add the cream and reduce it until it is thick enough to coat the back of a spoon. Using a Burr Mixer, puree the bisque and then add the chopped dehydrated Morels. Season to taste. Serve with a garnish of minced Chives or, if available, minced Wild Ramps.

YIELD

8 Servings

NOTE

This recipe will work with dried Michigan or Minnesota Morels only. Morels from other areas will not provide the depth of flavor desired.