

Sopa de setas

MUSHROOM AND ALMOND SOUP WITH FINO

The 'flor' (fungus) that lives with fino sherry in the barrel, and gives fino much of its musty character, complements mushrooms wonderfully. The almonds in this recipe give richness and texture to the soup.

Serves 4

- 4 tablespoons olive oil
- 1 large onion, finely chopped
- 3 garlic cloves, thinly sliced
- $\frac{3}{4}$ teaspoon fresh thyme leaves
- 250g mushrooms (flat field or a mixture of field and wild like chanterelles or pied de mouton), finely chopped
- 1 litre Chicken Stock (see page 175) or water
- 5 tablespoons fino sherry
- $1\frac{1}{2}$ dessertspoons dried porcini mushrooms, covered with boiling water to infuse
- 130g blanched almonds, lightly toasted
- 1 small bunch fresh flat-leaf parsley, roughly chopped
- sea salt and black pepper

Heat the oil in a saucepan and over a medium heat, soften the onion and garlic for 15-20 minutes until golden and sweet, stirring every now and then. Add the thyme and fresh mushrooms and cook for another 15 minutes or until the moisture in the mushrooms has evaporated. Season with salt and pepper. Now add your stock or water, fino and chopped dried porcini and their juice to the pan. Bring to the boil and simmer for 5 minutes.

Meanwhile pound the almonds in small batches in a mortar and pestle or in a blender until as fine as possible. Stir the almonds and parsley into the soup, taste for seasoning once more, and serve.