

WILD MUSHROOM BROTH NOODLE SOUP

SERVES 4-6

PREP 40 MIN | COOK 20 MINS

Ingredients

FOR THE MUSHROOM BROTH:

- 50g dried porcini mushrooms
- 6 garlic cloves, gently smashed
- 1 small bunch thyme
- 2 bay leaves
- 1/2 tsp whole black peppercorns

FOR THE MUSHROOM SOUP:

- 1 1/2 cups medium egg noodles
- Salt
- 350g wild mushrooms, cut into 1/4" pieces if large
- 2 medium carrots, peeled, cut into 1/8"-thick slices
- 2 stalks celery, cut into 1/8"-thick slices
- 3 spring onions, thinly sliced, green and white parts separated
- Freshly ground black pepper
- 2 tbsp celery leaves, coarsely chopped



Recipe Credit: [epicurious.com](https://www.epicurious.com)

Method

MAKE THE MUSHROOM BROTH:

1. Submerge porcini mushrooms in 3 litres cold water in a large bowl. Let stand at room temperature at least 2 hours or chill overnight.
2. Pour mushrooms and liquid into a fine-mesh sieve set over a wide heavy pot, gently pressing mushrooms to extract as much liquid as possible. Reserve mushrooms for another use.
3. Add garlic, thyme, bay leaves, and peppercorns to pot and bring to a simmer over medium-high heat. Reduce heat to medium-low and gently simmer, stirring occasionally, until broth is reduced to 6 cups, about 1 hour. Strain broth through fine-mesh sieve into a large bowl; discard solids. Return broth to pot.

ASSEMBLE THE MUSHROOM SOUP:

1. Cook noodles in a large pot of boiling salted water, stirring occasionally, until just al dente, 7–8 minutes. Drain; rinse under cold water.
2. Meanwhile, bring Mushroom Broth to a simmer over medium-high heat. Add wild mushrooms, carrots, celery stalks, spring onion whites, 1 tsp. salt, and 1/8 tsp. pepper; simmer until tender, about 5 minutes.
3. Add noodles and spring onion greens to soup; season with salt and pepper. Transfer to a large serving bowl and top with celery leaves.

