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

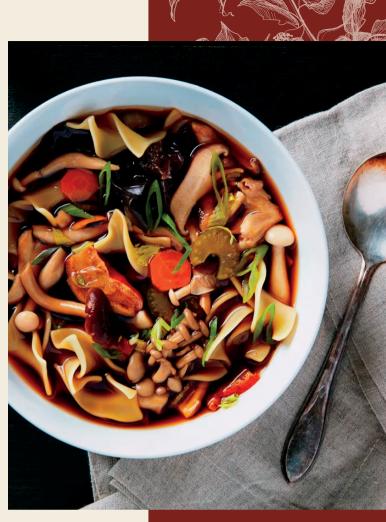
Method

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.



Recipe Credit: epicurious.com

