

# Miso Mushroom Soup

*With Farro, Potatoes, & Rocket*

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**Created for COTS Winter 2022**

By Chef Phil Jones

## Ingredients

2 oz.	Dried Porcini Mushrooms (Soaked, Retain Liquid)
½ cup	Olive Oil
XX oz.	Fresh Button Mushrooms (Quartered)
XX oz.	Fresh Wild Mushrooms (Rough Chopped)
2 ea.	Shallots (Medium Diced)
2 cups	Onions (Medium Diced)
1 cup	Leeks (Medium Diced)
1 cup	Carrots (Medium Diced)
1 cup	Celery (Medium Diced)
10 ea.	Garlic Cloves (Quartered)
¼ cup	Tomato Paste
⅛ tsp.	Crushed Red Pepper Flakes
XX cups	Water

### **Bouquet Garni (Cheesecloth)**

6 sprigs	Fresh Thyme
6 ea.	Bay Leaves
1 ½ cup	Farro
1 cup	Russet Potatoes (Medium Diced)
2 cups	Baby Spinach
½ cup	Miso Boom
1 tbs.	Apple Cider Vinegar
¼ cup	Liquid Aminos
¼ cup	Nutritional Yeast
Garnish	Baby Rocket (Arugula)
Garnish	Sumac

Garnish        Sesame Seeds  
Drizzle        Sesame Oil

To Taste       Salt  
To Taste       Pepper  
To Taste       White Pepper

## **Instructions**

Please watch the video for details and enhanced information.

1. Saute vegetables in the olive oil until tender.
2. Add garlic, tomato paste, and chili flakes until fragrant.
3. Add water and bouquet garni.
4. Bring to a boil and add farro.
5. Cook for 15 minutes and add the potatoes. Cook until potatoes are tender.
6. Add miso and spinach until wilted.
7. Add remaining ingredients and simmer for 5 minutes.
8. Garnish and serve with rocket and sumac.