**The Woodlands at Phillips**

**Mushroom Soup**

**Ingredients:**

1 lbs. Oyster mushrooms

1 lbs. White mushroom

1 lbs. Shitake Mushrooms

1 lbs. Mirepoix

5 sprigs thyme (chopped fresh)

2 sprigs Rosemary (chopped Fresh)

3 sprigs tarragon chopped

2 cups heavy cream

½ zambuca

1-gallon chicken stock

**Directions:**

In a medium hot rondeux sweat the mirepoix for 10 minutes. Add the mushrooms and continue to cook for another 5 minutes cooking the mushrooms down. Add the rosemary, thyme, and tarragon. Add the chicken stock and bring to a boil and drop to a simmer and cook for 20 minutes making sure the mirepoix is completely cooked and soft. Puree the soup using a stick blender. Pass the soup through a china cap and finish with fresh heavy cream and zambuca and taste for seasoning. Garnish with zambuca crème fraich and tarragon pluch