



# Truffle Cappuccino Soup

Chef Rick Tramonto will be one of our guest master chefs for the 2016 Napa Truffle Festival - presenting a cooking demo and creating a menu for a Winery Truffle Lunch and contributing a menu item to the Truffles & Wine Dinner at La Toque. As a special preview, Chef Rick shared his delicious, soul warming recipe for truffle cappuccino soup. It's easy and what a great presentation if you serve it in cappuccino cups with a dollop of whipped cream as he suggests. Buon appetito!



**Chef Rick Tramonto**  
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## **Ingredients** (Serves 4)

- |   |                                  |
|---|----------------------------------|
| 1 tbsp butter                                   | 2 oz black truffle, chopped      |
| 1 tbsp olive oil                                | 1 tbsp unsalted butter to finish |
| 1/2 lb brown and white button mushrooms, sliced | 1 cup heavy cream, whipped       |
| 1 large onion, diced                            | minced chives for garnish        |
| 1 1/2 cups chicken stock                        | shaved truffle for garnish       |
| 3/4 cup cream                                   | salt and pepper                  |

## **Directions**

In a pot over medium heat, melt together one tablespoon each butter and olive oil. Add 1/2 pound sliced brown and white button mushrooms with one large diced onion and cook until slightly browned. Add 1.5 cups chicken stock and bring to a boil. Remove from the heat and use an immersion blender to blend until the mushrooms are smooth. Add 3/4 cups cream and bring back to a boil, then simmer and add chopped black truffles until it reaches a thick consistency. Whisk in one tablespoon unsalted butter, and salt and pepper to taste. Top with a dollop of unsweetened whipped cream, and garnish with minced chives, shaved truffles, and salt and pepper. Serve in a cappuccino cup and saucer.