

INSTANT POT CREAM OF MUSHROOM SOUP

List of Ingredients you will need:

2 tablespoons ghee or olive oil

2 pounds fresh mushrooms

(I used all button mushrooms, but you could also use half white and half baby portobello)

Take about half a pound finely sliced and then chop the rest.

1 celery stalk sliced thin

1 medium onion diced

2 tablespoons Marsala Cooking Wine or dry red wine

6 cups chicken stock (I use 2 1/4 Tablespoons Better Than Bouillon Chicken Base and 6 cups of water)

1/4 cup corn starch

1 cup cream

1 tablespoon black pepper

1 teaspoon salt

1 tablespoon garlic powder

INSTRUCTIONS

1. In the pre-heated pressure cooker on medium-high heat, add the ghee or olive oil and sauté' the thinly sliced mushrooms on both sides until golden (about 5 minutes). Remove the mushrooms and set aside.
2. Add the celery and onions and sauté' them until the onion has become translucent. Remove and set aside.
3. Add about 1 cup of the chopped mushrooms to cover the base of the pressure cooker and brown them lightly.
4. Pour in the cooking wine to de-glaze (use the wine's liquid to lift the brown bits from the base of the cooker). Allow the wine to evaporate.
5. Add the remainder of chopped mushrooms (not the sliced and sautéed mushrooms), chicken stock, and salt and the sautéed onions and celery.
6. Combine corn starch with 1/2 cup of cold water and mix well. Then add it to the pot. Mix well.
7. Close and lock the lid of the pressure cooker. Cook for 7 minutes at high pressure.
8. Release the pressure (Natural Release for 10 minutes) then a Quick Release. Be care of hot steam since there is a lot of liquid in the pot.
9. Add the cream, pepper and garlic powder. Using an immersion blender, puree the contents of the pressure cooker.
10. Stir in the previously sautéed' sliced mushrooms.