



## Mushroom Barley Soup with White Truffle Oil

- 1 Tbsp. Extra Virgin Olive Oil
- 1 Tbsp. unsalted butter
- 1 medium onion, diced
- 3 cloves garlic, finely minced
- 1 tsp. dried thyme
- 2-3 small carrots, diced (about 1 cup)
- 2-3 stalks celery, diced (about 1 cup)
- 1 lb. baby bella mushrooms, stems trimmed, halved and sliced
- ¼ cup dry sherry
- 1 cup par-cooked pearled barley
- 5 cups chicken stock
- Leftover Parmesan rinds (optional)
- 1 tsp. fresh lemon juice
- 1 Tbsp. White Truffle Oil
- Salt and pepper to taste

Heat oil and butter in a large soup pot over medium-low heat. Add onions and cook for 5 minutes, stirring frequently until onions are soft and translucent. Add garlic and continue cooking for 1-2 minutes, stirring frequently. Add dried thyme.

Add celery and carrot together and cook over medium-low heat for 3-5 minutes. Add sliced mushrooms, stir, and allow to cook over high heat for 5-7 minutes, or until mushrooms begin to release their liquid. Allow liquid to evaporate before adding dry sherry.

Reduce sherry until barely any liquid is left in the pot. Add the pearled barley, Parmesan rinds, and chicken stock and bring to a low boil. Reduce the heat to a low simmer and cook for another 15-20 minutes or until barley is cooked through.

Season soup with salt and pepper to taste. Finish by stirring in White Truffle Oil and lemon juice. Serve piping hot.

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