

MUSHROOM SHALLOT SOUP

EFFORT: A LITTLE • PRESSURE:
HIGH • TIME UNDER PRESSURE: 10 OR
15 MINUTES • RELEASE: QUICK •
SERVES: 6

*8 tablespoons (1 stick)
unsalted butter
3 large shallots, thinly sliced
1 pound baby bella or
cremini mushrooms, thinly
sliced
1 teaspoon salt
¼ teaspoon baking soda
2½ cups vegetable or chicken
broth
½ cup heavy cream
2 tablespoons loosely packed
fresh tarragon leaves,
minced
½ teaspoon ground black
pepper*

1 Cut 4 tablespoons (½ stick) of the butter into small bits and melt them in a 6-quart stovetop pressure cooker set over medium heat or in a 6-quart electric pressure cooker turned to the browning function. Add the shallot and cook, stirring often, until softened, about 2 minutes.

2 Add the mushrooms and cook, stirring occasionally, until they give off their liquid and it evaporates to a thick glaze, about 5 minutes. Add the remaining 4 tablespoons butter and melt it into the mixture, stirring often. Stir in the salt and baking soda along with ¼ cup water.

3 Lock the lid onto the pot.

STOVETOP: Raise the heat to high and bring it to high pressure (15 psi). Once this pressure has been reached, reduce the heat as much as possible while maintaining this pressure. Cook for 10 minutes.

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ELECTRIC: Set the machine to cook at high pressure (9–11 psi). Set the machine's timer to cook at high pressure for 15 minutes.

4 Use the quick-release method to bring the pot's pressure back to normal.

5 Unlock and remove the lid. Stir in the broth, cream, tarragon, and pepper. Puree the soup with an immersion blender right in the pot—or working in batches, use a blender but remove the center knob from the lid and cover the opening with a clean kitchen towel.

TESTERS' NOTES

- Consider this soup the best cream of mushroom you've ever tasted. The tarragon and cream give it a French bistro feel. However, you can also substitute fresh thyme leaves for the tarragon.
- It's important that the mushrooms "dry out" so their excess moisture doesn't waterlog the soup. Cook and stir until you can drag a wooden spoon through the liquid in the cooker and the line you make does not instantly flow back into place.
- You can use light cream or half-and-half in lieu of the heavy cream.

Serve It Up! Sprinkle garlic croutons over each serving.