

# MOREL VICHYSSOISE - Serves 4

*Chef Clayton Allen, Soter Vineyards*

**3 c. Potato, peeled**

**3 c. Leeks, green removed**

**2 c. Morel Mushrooms, washed**

**4 c. Chicken Stock**

**1 ½ c. Heavy Cream**

**1 large Bay Leaf**

**Salt to taste**

**1 bunch Chives, sliced**

-Peel and cut Potato in a large dice. Slice Leeks into rings and put both into a 4-quart pot.

-Clean the Mushrooms to remove any dirt or nature that might be in them. Place into the same pot.

-Add your Chicken Stock and Heavy Cream into the pot and bring to simmer. Add a heavy pinch of Salt and cook until all the vegetables are tender.

-Remove Bay Leaf and transfer ingredients into a blender, working in small batches if needed. Blend on high until smooth.

-If serving warm, gently heat up until warm. If serving cold, chill overnight and then season with additional Salt if necessary.