

# Chocolate Portobello Soup

## INGREDIENTS

**4 cups coarsely chopped  
portobello mushrooms**

**5 tbsp olive oil**

**1 medium onion, finely  
chopped**

**2 qts chicken stock**

**1 oz finely grated high-  
quality dark chocolate (75%  
cacao content)**

**Pepper, salt and thyme,  
to taste**

1. Toss the mushrooms in 3 tbsp of the oil and either sauté until soft or roast in a 400° oven for 30 minutes.
2. Place the remaining oil in a stockpot over medium-high heat. Add the onion and sauté until lightly browned.
3. Place the mushrooms and onions in a blender with the chicken stock, puree and return to the pot.
4. Bring to just below a simmer, then add the chocolate, stirring constantly, until the chocolate is melted and thoroughly blended.
5. Add seasonings to taste, and serve immediately. (For a particularly pleasing appearance, garnish with a drizzle of Greek yogurt and some extra pepper.)

Yields 4 servings

Source: Theo Chocolate