



**BURGERS  
& VINE**  
HISTORIC SONOMA CREAMERY

Carlo Cavallo | Chef & Co-Owner  
Burgers & Vine | Sonoma, CA  
www.burgersandvine.com



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Potato Leek Soup with Truffled Mushrooms  
and Micro Basil

**AMU-087 Modena Round Cup Pearl White**  
10 oz 5 1/8" L x 4" D x 2 3/4" H 2 doz



**AMU-088 Modena Saucer Pearl White**  
6 1/2" 2 doz



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Potato Leek Soup with Truffled Mushrooms & Micro Basil

Serves 6

- 2 large Leeks, the white & pale green part split lengthwise, washed well, & chopped
- 1 Tbsp Unsalted Butter
- 2 1/2 cup Chicken Broth
- 1/2 cup Cream (optional)
- 1 lb Yukon Gold Potatoes
- 1/2 cup Micro Basil
- 2 Tbsp Fresh Parsley Leaves, minced
- 1 cup Shitake Mushrooms, sliced
- 1 Garlic Clove, minced
- 2 Tbsp Fresh Thyme, minced
- 2 Tbsp Olive Oil
- 2 Tbsp White Truffle Oil
- 1/4 cup White Wine

Peel & cut the potatoes into 1/2" dice. Add the broth & the potatoes & simmer the mixture, covered, for 20 min, or until the potatoes are tender.

In a sauté pan on medium high heat, add the olive oil & garlic and cook for 1 min. Add mushrooms and thyme, sauté for 1 min. Deglaze with white wine and cook until all wine is evaporated, approximately 2 min. Add salt & pepper to taste.

Place 8oz of soup in cup. Carefully place 1 Tbsp of mushrooms on top. Drizzle with truffle oil & garnish with micro basil.