

## Shiitake Hot and Sour Soup

This delicious soup was designed for super immunity. The shiitake mushrooms along with the garlic, ginger, onions, and chili peppers all have immunity-boosting properties. Bolster your defenses against germs while enjoying this hearty dish.

### Ingredients – Serves 4

- 1 tbsp grapeseed oil
- 1 jalapeño, minced with seeds
- 1 tbsp minced Casselmonte ginger (if available)
- 1 tbsp minced garlic
- 2 bunches scallions, green and white parts sliced, 2 tbsp greens reserved
- 1 lb Casselmonte Shiitakes, stems removed and tops 1/4-in sliced
- 2 1/2 quarts chicken stock or low-sodium chicken broth
- 2 tbsp naturally brewed soy sauce
- Juice and zest of 2 lemons
- 1 block silken tofu, cut into 1/2-inch cubes (optional)
- 2 cups shredded carrots
- Freshly cracked black pepper

### Directions

In a stockpot over medium-high heat, add oil and swirl to coat the bottom. Add jalapeño, ginger, garlic and scallions. Sauté until aromatic, about a minute. Add shiitakes and sauté 2 minutes, until softened.

Add stock and soy sauce, bring to a simmer and reduce by 20%, about 5 minutes. Add lemon juice, tofu and carrots and cook gently for 2 more minutes to heat tofu through. Season with black pepper.

Ladle soup into serving bowls and garnish with reserved scallion greens and lemon zest.

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## Poached Salmon with Shiitake Mushrooms

- 2 6-8-oz. salmon fillets (each about 1 1/2" thick)
- 1 cup dry white wine
- 2 Tbsp. kosher salt plus more for seasoning
- 4 Tbsp (1/2 stick) unsalted butter
- 6-8 oz. stemmed Casselmonte Shiitakes
- 1/2 cup heavy cream
- Freshly ground black pepper
- Fresh chives for garnish



Place salmon, skin side down, in a large high-sided skillet. Add wine, 2 Tbsp salt, and cold water to cover salmon by 1/2". Cover pan; bring liquid to a simmer over medium heat. Reduce heat to medium-low, uncover, and gently poach fish until just cooked through and barely opaque in the center, about 6 minutes, depending on thickness. Transfer salmon and 2 Tbsp poaching liquid to a plate; tent loosely with foil. Reserve 1/2 cup liquid.

Meanwhile, melt butter in a medium skillet over medium heat. Add mushrooms and cook, stirring occasionally, until they begin to soften, about 5 minutes. Add 1/2 cup poaching liquid and simmer until liquid is reduced. Add cream and bring sauce to a simmer. Cook until slightly thickened, about 5 minutes. Season with salt and pepper.

Using a spatula, transfer salmon, skin side up, to paper towels. Gently peel off and discard skin. Invert onto serving plate and spoon sauce over. Garnish with fresh chives.



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