

## MUSHROOM STOCK



### Ingredients (yields 2 litres:

- 1 tbsp olive oil
- 1 medium carrot, large dice
- 1 medium leek, halved lengthwise, rinsed, and

sliced crosswise into 1-inch pieces, white and pale green parts only

1 medium yellow onion, large dice

6 medium garlic cloves

1 kg medium white button mushrooms, stems trimmed and quartered

8 Italian parsley sprigs

6 thyme sprigs

1 bay leaf

2 tsp whole black peppercorns

12 cups water

1/4 tsp salt

### Preparations:

1. Heat the oil in a large pot over medium-high heat until shimmering.
2. Add the carrot, leek, and onion and cook, stirring occasionally, until the onions and leeks have softened, about 8 minutes.
3. Add the garlic and cook, stirring occasionally, until fragrant, about 1 minute.
4. Add the mushrooms, parsley, thyme, bay leaf, and peppercorns and cook, stirring occasionally, until the mushrooms start to release some moisture, about 4 minutes.
5. Add the water and bring to a boil.
6. Reduce the heat to low and simmer until the vegetables are completely soft and the stock has a pronounced mushroom flavor, about 1 hour.

7. Remove from the heat and strain through a fine-mesh strainer set over a large heatproof container or saucepan.
8. Discard the contents of the strainer.
9. Stir in the salt. If not using immediately, let cool to room temperature, then refrigerate for up to 3 days or freeze for up to 1 month.