Cervenan Mushroom Soup

soup DIALED

basis heavy cream + milk + water = 600 g

	Ingredient	Grams	Baker's	Total	Method
1	dried porcini water	14.0 125	2.3% 20.8%	1.3% 11.7%	Soak the mushrooms in water until softend. At least ***15 min***.
2	potato, 1 inch cubes (2 ea)	≈426	71.0%	39.7%	Pressure steam potatoes for ***2 minutes***. 10 min natural release[1].
3	butter flour[2]	10.0 10.0	1.7% 1.7%	0.93% 0.93%	Make light roux with butter and flour. Whisking just until the raw flour taste is gone. About ***2-5 min***. You don't want any color.
4	milk	250	41.7%	23.3%	Slowly dry liquids to roux mixture. Whisking to ensure no lumps. Bring to just before a boil and then lower the heat and simmer until thickened nicely.
5	heavy cream water	125 100	20.8% 16.7%	11.7% 9.3%	Add potatoes and mushrooms (with soaking liquid) to pan stiring to incorporate.
6	sugar (1/2 tsp) salt	≈2.1 10.0	0.35% 1.7%	0.20% 0.93%	Stir in seasoning and simmer gently. Taste for balance.
7	sour cream white vinegar	*150 ml* *to serve*			Temper the sour cream with some of the soup mixture to thin. Then add to main soup mixture and mix until smooth.
	Total	**1072**	178.7%	100.0%	

≈ converted from a volume or count through ingredients.yaml

[1] 10-minute natural release: Turn off the heat and wait 10 min, lid closed for the full 10 min even if the pressure drops sooner; then release what is left slowly. For grains.

[2] Use unbleached. Bleached flour only for cakes.