

The original, shown here, is at <http://allrecipes.com.au/recipe/7172/fennel-and-mushroom-soup.aspx> but I change it to be my *Zuppa di Finocchio e Funghi*.

I reduced the potato by one to prevent it from absorbing too much flavour, and garnished with Shitake dried mushrooms that had been rehydrated and tossed in butter and pepper. I used 300ml of the mushroom liquid and reduced the vegie soup by this amount. I added about a tablespoon of fennel seeds when browning the ingredients. The recipe definitely needs salt to taste. I used Mersey Valley Sharp and Crumbly cheese to dress it with the mushrooms and fennel tips.