

Prep time: 20 minutes

Cook time: 55 minutes

Total time: 1 hour 15 minutes

Skill level: Easy

Intensity rating: Low-Medium (mostly gentle simmering; one brief high-heat sear)

Intensity guide:

- Low — gentle simmer, hands-off
 - Medium — active stirring, searing, tasting
 - High — rapid boil, constant attention
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Why “Mystic”?

This broth gets its depth from three layers: a quick sear for roasted flavor, a long simmer with dried mushrooms for umami, and a final bloom of fresh herbs and citrus off the heat. The result is dark, glossy, and intensely savory — perfect as a sipping broth, a base for ramen, or a sauce reduction.

Ingredients

For the broth:

- 30 g (1 oz) dried porcini or mixed wild mushrooms
- 400 g (14 oz) fresh cremini or button mushrooms, sliced
- 150 g (5 oz) fresh shiitake mushrooms, stems removed, caps sliced
- 2 tbsp olive oil or neutral oil
- 1 medium onion, halved and thinly sliced
- 4 garlic cloves, smashed

- 1 carrot, roughly chopped
- 1 celery stalk, roughly chopped
- 1 leek, white and light green parts, sliced and rinsed well
- 1 tsp whole black peppercorns
- 2 bay leaves
- 1 sprig fresh thyme (or ½ tsp dried)
- 1 sprig fresh rosemary
- 1 tbsp soy sauce (or tamari for gluten-free)
- 1 tsp miso paste (optional, for extra depth)
- 1.8 L (7½ cups) cold water
- Salt, to taste

To finish:

- 1 tbsp fresh lemon juice
- 2 tbsp chopped fresh parsley or chives
- Extra virgin olive oil, for drizzling

Optional garnish: thinly sliced fresh mushrooms, a few thyme leaves, cracked pepper

Equipment

- Large heavy-bottomed pot or Dutch oven (4–5 L capacity)
 - Fine-mesh strainer or cheesecloth
 - Measuring cups and spoons
 - Wooden spoon
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Instructions

Step 1 — Rehydrate the dried mushrooms (Intensity: Low | Time: 15 minutes)

Place the dried porcini in a small bowl and cover with 250 ml (1 cup) of warm water. Let soak for 15 minutes until softened. Do not discard the soaking liquid — it's concentrated flavor. Lift the mushrooms out, squeeze gently, and roughly chop. Strain the soaking liquid through a fine-mesh sieve or coffee filter to remove grit; set aside.

Step 2 — Sear the fresh mushrooms (Intensity: Medium | Time: 8-10 minutes)

Heat the oil in your pot over medium-high heat until shimmering. Add the cremini and shiitake in a single layer (work in two batches if needed — overcrowding steams instead of sears). Cook undisturbed for 4-5 minutes until deeply golden on one side, then stir and cook 3-4 minutes more. The mushrooms should be browned and have released their moisture. This step builds the roasted backbone of the broth.

Step 3 — Sweat the aromatics (Intensity: Low-Medium | Time: 6-8 minutes)

Reduce heat to medium. Add the onion, carrot, celery, and leek to the pot. Stir occasionally and cook 6-8 minutes until softened and fragrant but not browned. Add the garlic, peppercorns, bay leaves, thyme, and rosemary; stir for 1 minute until aromatic.

Step 4 — Build the broth (Intensity: Low | Time: 5 minutes to boil)

Add the chopped rehydrated porcini, the strained soaking liquid, soy sauce, and cold water. Turn heat to high and bring to a gentle boil — this should take about 5 minutes. Skim off any foam that rises to the surface.

Step 5 — Simmer (Intensity: Low | Time: 35 minutes)

Reduce heat to low so the broth simmers gently (small bubbles, not a rolling boil). Partially cover and cook 35 minutes. Taste at the 25-minute mark: the broth should be earthy and savory. If it tastes thin, simmer uncovered for the final 10 minutes to concentrate.

Step 6 — Strain and season (Intensity: Medium | Time: 5 minutes)

Turn off the heat. Stir in the miso paste (if using) until dissolved — adding it off the heat preserves its flavor. Let the broth rest 5 minutes, then strain through a fine-mesh strainer lined with cheesecloth, pressing gently on the solids to extract flavor (don't press hard or the broth turns cloudy). Discard the solids. Season with salt to taste.

Step 7 — Finish (Intensity: Low | Time: 2 minutes)

Stir in the lemon juice and taste again — the acid should brighten the broth without making it sour. Ladle into bowls, drizzle with olive oil, and scatter with parsley or chives and optional garnish.

Timing Summary

Stage	Intensity	Time
Rehydrate dried mushrooms	Low	15 min
Sear fresh mushrooms	Medium	8–10 min
Sweat aromatics	Low-Medium	6–8 min
Bring to boil	Low	~5 min
Simmer	Low	35 min
Strain & season	Medium	5 min
Finish	Low	2 min

Total active time: ~25 minutes | Total time: ~1 hr 15 min

Nutrition (per serving, estimated)

Based on 4 servings; values are approximate and will vary with brands and optional ingredients.

Nutrient	Amount per serving
Calories	~110 kcal
Total fat	6 g
— Saturated fat	1 g
Sodium	~420 mg
Total carbohydrates	10 g
— Dietary fiber	3 g
— Total sugars	4 g
Protein	4 g
Potassium	~450 mg