

Always ask for an adult's permission before cooking in the kitchen



Mushroom Soup

Make the most of mushrooms with this comforting mushroom soup recipe.

Recipe:

300g mushrooms (washed and finely chopped)

1 clove garlic, 50g butter, 1 medium onion (finely chopped)

1 tbsp plain flour, 1 litre of hot stock (veg stock)

1 bay leaf, 2 tbsp cream, Double Optional

Method:

1. Melt the butter and cook the onions and the garlic
2. Add mushrooms, stock and sprinkle in flour
3. Bring to boil, stirring to avoid lumps. Add bay leaf, Simmer for a further 10 mins
4. Remove the bay leaf, Using a blender, blitz the soup to the consistency you prefer.
5. Add cream and serve.

This is a delicious soup, quite dark as Chestnut mushrooms were used.

