



Mushroom Soup

Servings: 4
Total Time: 45 mins
Cooking Time: 30 mins



INGREDIENTS

500g fresh button mushrooms

3 Tbsp light olive oil

3 Tbsp butter

2 medium onions

1 Tbsp barbeque spice

1 tsp dried parsley

1 tsp dried thyme

1 Tbsp finely chopped garlic

4 Tbsp self-raising or cake flour or

White Onion Soup Mix*

1l chicken stock

500ml fresh cream

1 tsp salt

½ tsp white pepper

½ tsp nutmeg

freshly ground black pepper



METHOD

Remove the stalks from the mushrooms and shred into a small bowl.

Slice the mushrooms and set aside.

Peel & dice the onions.

In a large frying pan on a high heat, melt the olive oil & butter and fry the onion until soft & golden brown.

Add the barbeque spice, parsley, thyme, garlic & mushrooms (shredded stalks & slices) and stir-fry until the mushrooms are soft.

Stir in the flour and cook for 1 min.

Add the chicken stock & heat while stirring.

Stir in the cream, salt, pepper & nutmeg.

Bring to a gentle boil, turn down the heat and simmer for 5 mins.

To serve, pour the soup into heated soup bowls and garnish liberally with ground black pepper.



Use White Onion Soup Mix* to thicken the soup - not flour.

SERVING SUGGESTIONS

* Serve with fresh bread, *Chicken Liver & Mushroom Pâté** & cheese

* Serve as a starter for 4 people.



