

# MUSHROOM SOUP

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## INGREDIENTS

30g / 2 tbsp unsalted butter  
1 onion , chopped  
2 garlic cloves , minced  
400g white mushrooms  
200g Portabellini Mushrooms  
800 ml vegetable stock or chicken stock  
1/4 tsp salt , cooking/kosher  
pinch tsp black pepper  
200 ml crème fraiche or cream

## INSTRUCTIONS

**Step 1:** Chopping mushrooms: Cut mushrooms into 4 slices, then dice into 3 or 4 pieces.

**Step 2:** Melt butter in a large pot over medium high heat. Add onion and garlic. Cook for 3 minutes until softened, but not golden.

**Step 3:** Add mushrooms and cook for 10 minutes, stirring regularly. Do not try to brown; they won't as the pot is too crowded but we do not need colour.

**Step 4:** Add vegetable stock, salt and pepper. Bring to a boil, then lower heat to medium and simmer gently for 15 minutes without a lid.

**Step 5:** Stir in cream (or crème fraiche), then simmer for another 5 minutes

**Step 6:** Transfer to a blender (do in batches, if necessary). Remove the cap from the feeding hole in the blender lid (Note 5), cover the hole with a folded tea towel. Blend until completely smooth.

**Step 7:** Return to pot, simmer for a minute or two until bubbles caused by blending largely subside and soup is hot.

**Step 8:** Serve: Ladle into bowls. Garnish with a drizzle of extra virgin olive oil or cream, croutons and parsley or (if you're feeling a bit fancy), chervil. Don't forget bread for dunking!

# THE COOKERY

by The Secret Jozi Chef