

Mushroom soup
Button mushroom 50gm
Garlic 1/4tsp
yellow onion 10gm
water 100ml
cream 15gm
cooking oil 20gm
chicken pawder 1/8tsp
Fine salt 1/8tsp
sugar 1/8tsp
white papper

- 1.garlic chopped
- 2.add a little oil, add button mushroom (add more oil if it feels less oily), add garlic chopped, add yellow onion.
- 3. Pour the cooked Button mushroom into a blender and shir. Season with chicken powder, fine salt, sugar, white paper.

- 4. Pour the mashed button mushroom back into the pot, heat and add seasoning (add pepper to taste)
- 5. After turning off the heat, add cooking oil and stir