



CREAM OF MUSHROOM SOUP

Preparation: 15 Minutes

Cooking: 30 Minutes

Serves: 4

INGREDIENTS

- 300g flat mushrooms, diced
- 300g button mushrooms, diced
- 2 medium sized leeks. Trimmed, halved and thinly sliced
- 2 cloves garlic, crushed
- 2tbs Thyme leaves
- 60g butter
- 1/3 cup plain flour
- 4 cup chicken stock
- 2/3 cup cream
- 1/3 cup chopped flat leaf parsley
- Salt & ground black pepper
- Toast to serve

METHOD

1. Melt butter in a large saucepan over medium heat until butter begins to foam. Add leeks and garlic. Stir often for 4-5 minutes or until soft.
2. Add mushrooms and cook, stirring occasionally for a further 10 minutes.
3. Add flour and stir constantly for 2 minutes.
4. Gradually add chicken stock and continue to stir. Continue to stir and bring to the boil over high heat.
5. Reduce to medium – low heat. Cook for a further 10 minutes.
6. Remove from heat and process until desired consistency. Stir in cream and parsley. Transfer back to clean saucepan and heat over medium-low heat until hot.
7. Season with salt and pepper and serve with toast!

TIP

* Be sure to freeze any leftovers. Cream of mushroom soup will work great in white pasta sauces and pasta bakes...