

## **Mushroom Soup**



### **Ingredients:**

Serves 1-2

1 medium brown/white onion  
250gm fresh mushrooms (white/chestnut)  
1 cube of stock (any)  
1 cup of hot water  
salt and pepper to taste  
1 tbsp of butter for saute

Roux:

2 tbsp butter  
2 tbsp flour

Garnish:

Fresh herbs (optional)

### **Method**

1. Roughly chop the onion.
2. Clean the mushrooms by wiping gently with a kitchen towel and cut into slices.
3. Gently saute the onions and then add the mushrooms.
4. Fry for approximately 10 minutes or until the mushrooms are softened.
5. In another pan, melt the butter and whisk in flour until well blended to make roux.
6. Dissolve the stock cube into a cup of hot water.
7. Add the hot stock to the roux whisking to ensure it is lump free.
8. Add the sauted onion and mushrooms.
9. Simmer for 30 minutes over low heat adding water or stock for desired consistency.
10. Season with salt and pepper according to taste.
11. Blend if a smooth soup is preferred.
12. Serve with crusty bread.

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