

CREAM OF MUSHROOM SOUP

HOMEMADE MUSHROOM SOUP *BY SEASON WITH SPICE*
SERVES 2 AS APPETIZER

INGREDIENTS:

300G OR 2 CUPS FRESH MUSHROOMS - CLEANED AND CHOPPED FINELY
1 TBSP OLIVE OIL
3-4 CLOVES GARLIC - CHOPPED
1 TBSP BUTTER
1/2 TBSP CHOPPED FRESH THYME OR 1/4-1/2 TEASPOON OF DRIED THYME (OPTIONAL)
1 BAY LEAF
2 TSP WORCESTERSHIRE SAUCE
1 CUP CHICKEN OR VEGETABLE STOCK
1 TBSP FLOUR DISSOLVED IN 1 TBSP WATER
SALT TO TASTE
1/2 CUP HEAVY CREAM
1/2 CUP MILK
DASH OF NUTMEG
FRESHLY GROUND BLACK PEPPER TO TASTE

METHOD:

1. HEAT OLIVE OIL IN A SAUCE PAN. ADD BUTTER AND LIGHTLY SAUTÉ GARLIC ON MEDIUM HEAT.
2. ADD IN MUSHROOMS, THYME, BAY LEAF, AND WORCESTERSHIRE SAUCE. COOK OVER MEDIUM HEAT FOR 5 MINUTES, OR UNTIL THE MOISTURE FROM THE MUSHROOMS DISAPPEARS.
3. ADD IN CHICKEN BROTH. STIR OCCASIONALLY UNTIL BROTH BOILS, THEN REDUCE HEAT AND SIMMER FOR 10 MINUTES.
4. ADD DILUTED FLOUR IN, AND STIR CONSTANTLY (WHILE SIMMERING) UNTIL THE MIXTURE THICKENS. SEASON WITH SALT AND NUTMEG. TASTE AND ADJUST SEASONINGS.
5. FINALLY, ADD MILK AND HEAVY CREAM, AND BRING TO A SIMMER. TURN HEAT OFF.
6. TRANSFER TO SOUP BOWLS. ADD FRESHLY GROUND BLACK PEPPER. GARNISH WITH FRESH PARSLEY OR THYME IF YOU HAVE THEM ON HAND.

NOTES:

- SWIRL IN A DASH OF SHERRY OR TRUFFLE OIL OR WINE, OR SOME CARAMELIZED SWEET ONIONS, TO ADD MORE DEPTH TO THE SOUP
- YOU CAN THICKEN THE SOUP BY ADDING IN ANOTHER TABLESPOON OF FLOUR, OR CUTTING DOWN ON THE BROTH, WHEN USING IN PASTA.