



JERNEJ KITCHEN

CREAM OF MUSHROOM SOUP

Cream of Mushroom Soup is a simple recipe for a creamy homemade soup. This recipe is great for any day of the week and special occasions too.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	30	MINUTES
TOTAL TIME:	35	MINUTES

CREAM OF MUSHROOM SOUP

2 tbsp unsalted butter

2 tbsp olive oil

250 g (1/2 pound) portobello mushrooms

1 onion

3 cloves of garlic

2 tbsp ground dried mushrooms

2 tbsp all-purpose flour

1 tsp dried marjoram

½ tsp dried oregano

½ tsp dried thyme

1 liter (4 cups) vegetable broth

50 ml (1/4 cup) heavy cream

TOOLS AND EQUIPEMENT

pot

whisk

immersion blender or blender

COOK MUSHROOMS AND RICE

Place a pot over medium heat. Add a tablespoon of butter, a tablespoon of olive oil, and sliced mushrooms. Saute for 5 minutes, then transfer the mushrooms onto a plate. Add another tablespoon of butter and a tablespoon of olive oil into the same pot along with diced onion and garlic. Saute for 5 minutes for the veggies to soften.

ADD THE REST OF THE INGREDIENTS

Add ground dried mushrooms, flour, marjoram, oregano, and thyme to the pot. Cook for 5 minutes, then pour in half of the vegetable broth. Using a whisk, stir to combine to get a smooth, thick soup, then add the rest of the vegetable broth and continue to simmer for 10 minutes.

BLEND

Pour the soup into a blender or use an immersion blender to mix the soup into a smooth mixture. Add the heavy cream, sauteed mushrooms, and season with salt and pepper. Simmer for 5 minutes or until the mushrooms are hot again.

SERVE

Divide the soup between four bowls and serve warm with diced parsley.