



creamy mushroom soup

Ingredients

25g butter
1 tbsp olive oil
1 onion, finely chopped
2 cloves garlic, finely chopped
300 gms Mercer button mushrooms, finely chopped
salt and freshly ground black pepper
100ml white wine
400ml hot chicken or vegetable stock
100ml cream
1 tbsp chopped fresh parsley

Preparation method

1. Melt the butter with the olive oil in a frying pan and fry the onion and garlic until soft.
2. Add the mushroom and cook until soft, then season well with salt and freshly ground black pepper.
3. Add the white wine and cook to reduce by half.
4. Add the stock and simmer for five minutes, then add the cream and parsley.
5. Allow to cool slightly, then iquidise until smooth in a blender. Serve in a warm bowl, reheating if necessary.

Serves 2