

Cream of Mushroom Soup



Serves 4

Prep 30 mins

Cooking 10 mins

Easy

Ingredients

35g butter

Splash olive oil

4 shallots, finely chopped

500g chestnut mushrooms, finely sliced

250g mixed wild mushrooms, chopped

1 litre vegetable stock

100ml double cream

2 tbsp chopped fresh tarragon

chopped herbs of your choice (optional) to garnish

1. Heat the butter and oil in a large deep frying pan over a medium heat. Add the shallots and mushrooms and fry for 5-6 mins until starting to soften. Increase the heat to high and fry for 10 mins more until golden.
2. Pour in the stock, bring to the boil, then reduce the heat and simmer for 8-10 mins.
3. Remove from the heat and leave to cool slightly. Use a stick blender to whizz the soup to a smooth consistency.
4. Heat the soup until piping hot, stir in the cream and herbs and season. Serve immediately, sprinkled with the herbs.
5. Tips This recipe is easily doubled if you're serving more people.
6. The whizzed, cooled soup will keep covered and chilled for up to 3 days.