

# Field Mushroom and Thyme Soup



**Serves 6**

**Prep 10 mins**

**Cooking 30 mins**

**Easy**



## Ingredients

50g butter

1 onion, sliced

1/2 bunch thyme, + extra picked leaves to serve

1 bay leaf

1kg field(flat) mushrooms, sliced

1 litre chicken or vegetable stock

250ml whole milk

1 tbsp sherry vinegar

sea salt & pepper

6 tbsp mascarpone cheese or crème fraîche to serve

1. Melt the butter in a large wide saucepan until it starts to become frothy. Add the onion, thyme and bay leaf. Season with salt & pepper. Cook over medium heat for up to 10 mins, until the onion is golden and caramelised.
2. Add the mushrooms and cook for 15-20 mins, until any liquid that seeps out has almost cooked away. Add 750ml stock and all of the milk. Bring to a simmer and cook for 10 mins.
3. Remove the thyme stalks and bay leaf. Puree until smooth, adding more stock if required. Stir in the sherry vinegar and add a little more seasoning (to taste)
4. Spoon into bowls and serve with a dollop of mascarpone or crème fraîche and a few picked thyme leaves scattered over.