



SCHOOL OF CULINARY
AND HOME ARTS

Lismullin Hospitality Services Centre

Fresh Mushroom Soup

Ingredients:

100 g	Onion, leek and celery (sliced)
50 g	Butter or margarine
50 g	Flour
125 ml	Milk or 60 ml single cream
1 litre	White stock (preferably chicken)
100 g	Mushrooms
	Bouquet garni
	Salt and pepper

Directions

1. Melt the fat in a thick-bottomed pan and cook off the onion, leek and celery.
2. Mix in the flour, stirring over a gentle heat until it resembles a sandy texture.
3. Remove from the heat and allow to cool slightly, then stir in the hot stock, and bring back to the boil.
4. Add in the well washed, chopped mushrooms, bouquet garni and seasoning.
5. Simmer for 20-30 mins.
6. Remove the bouquet garni and sieve or liquidise, or use a hand blender
7. Re-boil and taste to correct seasoning, add milk or cream and enjoy.

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