



Cream of mushroom soup

Preparation: 15 minutes

Cooking: 28 minutes

Serves: 4

60g butter
2 medium leeks, trimmed,
halved & thinly sliced
2 garlic cloves, crushed
300g flat mushrooms, diced
300g cup mushrooms, diced
1 /3cup plain flour
4 cups chicken stock
2 /3cup cream
1 /3cup chopped flat-leaf parsley
salt & ground black pepper, to taste
toasted bread, to serve

1. Melt butter in a large saucepan over medium-high heat until butter begins to foam. Add leeks & garlic & cook, stirring often, for 3-4 minutes or until soft.
2. Add mushrooms & cook, stirring occasionally, for 10 minutes or until mushrooms are tender. Add flour & cook, stirring constantly, for 2 minutes.
3. Gradually add stock, stirring constantly. Bring to the boil, stirring constantly, over high heat. Reduce heat to medium-low & cook, stirring occasionally, for 10 minutes.
4. Remove from heat & process to desired consistency. Stir in cream & parsley. Heat soup over medium-low heat, without boiling, until hot. Season with salt & pepper & serve with toasted bread.