

Mushroom Soup

QTY: 8 servings

Ingredients:

- 100 gr. Butter
- 125 gr. Onion
- 150 gr. Fresh Mushrooms
- 90 gr. Flour
- 1.5 L. White Stock
- 70 gr. Cooking Cream
- Salt
- White Pepper

Note: For the White Stock you can use Maggi Cubes where each 1 L. of water requires 2 cubes of Maggi Chicken Stock.

Steps:

1. Chop the **Onion** and **Mushrooms** into fine chops.
2. Prepare the **White Stock**.
3. In a cooking pot melt the **Butter**.
4. Once the butter melts add the **Onion** and stir.
5. Once the onion color starts to turn yellow add the **Fresh Mushrooms**.
6. Stir till the **Mushrooms** starts to dry a bit.
7. Add the **Flour** and stir for 3 to 4 minutes to make roux (don't let it get brown color).
8. Add the **White Stock** and stir.
9. Wait till the mixture boils and starts to become little thick (don't let become thick).
10. Remove the cooking pot from flame and use a **Hand Blender** to blend the mixture in the cooking pot.
11. Once blending is over return the pot to medium flame.
12. Add the **Cooking Cream, Salt, and White Pepper**.
13. Stir the mixture again till it boils once (2 or 3 min).

