

# Mushroom Soup



Please bring a liquid tight container to carry your soup home in.

## Ingredients:

300ml Chicken Stock

300ml Milk

100g Mushrooms, washed and finely chopped

30ml Cream (Add at the end)

25g Butter

25g Plain Flour

15ml Lemon Juice (Add at the end)

1 Tablespoon Chopped Parsley

Seasoning: Salt and Pepper

Fresh Parsley: Optional as Garnish



## Method:

1. Weigh and measure out all ingredients accurately.
2. Prepare mushrooms by wiping or peeling the skins. Cut into even size slices.
3. Place the chicken stock cube in a measuring jug and add 300ml of boiling water from a kettle.
4. Place all the ingredients except the lemon juice and cream in a saucepan. Ensure the saucepan is at the front of the hob.
5. Bring to the boil, whisking all the time with a white plastic stirring spoon.
6. Cover, move saucepan to the back of the hob and simmer for 10 minutes.
7. Remove from heat, place on a pan-stand.
8. Add the lemon juice and cream just before serving.
9. If you would prefer the soup to be smooth, use a handheld blender to make into a smooth consistency.
10. Serve. Add a sprig of fresh parsley as a garnish.