

Mushroom Soup with Bread Rolls



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



Please bring a liquid tight container to carry your soup home in and a container for your bread rolls.

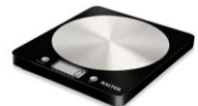
Ingredients for Bread Rolls:

250g Strong Plain White or Brown Bread Flour
½ Teaspoon Salt: From School
½ Teaspoon Sugar: From School
50g Butter
7g (1 Sachet) Fast Acting Easy Blend Dried Yeast
150ml Warm Water: From School
Milk and Egg Wash: From School



Optional Bread Ingredients:

50g Cheese
Sesame Seeds
Poppy Seeds
Dried / Fresh Herbs
Sundried Tomatoes
Any Other Ingredients of Your Choice



Method:

1. Weigh and measure all ingredients accurately for the bread.
2. Measure out the warm water precisely using a jug on the weighing scales. Add the yeast and sugar to the warm water and stir. Put the mixture to one side.
3. Place the flour into the Kenwood mixer bowl. Add the salt.
4. Add the butter and turn on the machine for 30 seconds until the mixture resembles breadcrumbs.
5. Add any additional flavourings.
6. Add the fermented yeast mixture to the Kenwood bowl a little at a time while the dough is formed, you may not need to use all the liquid!
7. When a dough is formed, knead in the Kenwood for 5 to 8 minutes to form a soft elastic dough.
8. Complete any washing up.
9. Remove the dough from the Kenwood and divide the bread into four, each needs to be the same size.
10. Shape each portion into a roll.
11. Place the rolls on a baking tray. Cover with greased cling-film and leave to prove in the grill compartment of the cooker for 15 to 20 minutes.
12. Prepare mushrooms by wiping or peeling the skins. Cut into even size slices.
13. Place the chicken stock cube in a measuring jug and add 300ml of boiling water from a kettle.
14. Place all the ingredients except the lemon juice and cream in a saucepan. Ensure the saucepan is at the front of the hob.
15. Bring to the boil, whisking all the time with a white plastic stirring spoon.
16. Cover, move saucepan to the back of the hob and simmer for 10 minutes.
17. For the bread rolls, remove the cling-film.
18. Glaze rolls with the milk and egg wash. Add any toppings.
19. Bake for 15 to 25 minutes until golden brown. To test the rolls are fully cooked tap the bottom and it should sound hollow. Leave to cool before cutting with a bread knife.
20. When the mushroom soup has simmered for 10 minutes, remove from heat, place on a pan-stand.
21. Add the lemon juice and cream just before serving.
22. If you would prefer the soup to be smooth, use a handheld blender to make into a smooth consistency.
23. Serve with a bread roll. Add a sprig of fresh parsley as a garnish.

