



PREPARATION

• 1. Cooking The Mushrooms

- Clean the mushrooms with a piece of cloth to remove dirt
- Cook the mushrooms: Add the sliced mushrooms to the pot and cook them until they release their moisture and start to brown. This process can take about 8-10 minutes.
- Make the soup base: If you prefer a thicker soup, sprinkle the flour over the mushrooms and stir to coat them evenly. Cook for an additional minute to cook off the raw flour taste. Otherwise, skip this step.
- Add the broth: Pour the vegetable or chicken broth into the pot and bring it to a simmer. Let the soup cook for about 15-20 minutes to allow the flavors to meld together.

- Blend the soup (optional): If you prefer a smoother texture, you can use an immersion blender or transfer the soup to a blender and blend it until smooth. Be cautious when blending hot liquids, as they can splatter. Alternatively, you can leave the soup chunky.
- Add cream/milk (optional): If desired, add the heavy cream or milk to the soup and stir well. This step adds a creamy texture to the soup.
- Season and serve: Season the soup with salt and pepper according to your taste. Ladle the mushroom soup into bowls and garnish with fresh herbs, if desired.

- Enjoy your delicious mushroom soup!