



# Creamy Mushroom Soup Recipe You'll Love

## Introduction

Creamy mushroom soup is a comforting dish that warms the soul and delights the palate. This recipe from Love and Lemons combines the earthy flavors of mushrooms with aromatic herbs, creating a rich and satisfying soup that is perfect for any occasion. Whether enjoyed on a chilly evening or served as a starter at a dinner party, this creamy brew is sure to impress. Here's how to make it.

## Detailed Ingredients with measures

- 2 tablespoons extra-virgin olive oil, plus more for serving
- 2 tablespoons unsalted butter
- 1 medium yellow onion, chopped
- $\frac{1}{2}$  teaspoon sea salt
- Freshly ground black pepper
- 1 pound white button mushrooms, stemmed and sliced
- 8 ounces cremini mushrooms, stemmed and sliced
- 2 garlic cloves, grated
- $\frac{1}{4}$  cup dry white wine
- 3 cups vegetable broth
- 1 tablespoon tamari
- 1 tablespoon fresh thyme leaves, plus more for garnish
- $\frac{1}{2}$  cup heavy cream or crème fraîche (optional), plus more for serving
- Chopped fresh parsley, for garnish

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: 4 servings

This creamy mushroom soup can be stored in an airtight container in the refrigerator for up to 3 days or frozen for up to 3 months. Reheat gently before serving. For a dairy-free version, substitute the butter with additional olive oil and omit the cream. Enjoy this luscious dish as a delightful addition to your culinary repertoire!

## Detailed Directions and Instructions

### Sauté the Aromatics and Mushrooms

In a large pot over medium heat, heat the olive oil and butter. Add the chopped onion, sea salt, and several grinds of black pepper. Cook for about 2 minutes until the onion starts to soften. Add half of the sliced mushrooms and cook, stirring occasionally, for 5 minutes until they soften and lightly brown. Add the remaining mushrooms and cook for another 5 minutes until all mushrooms are tender.

See also [Crock Pot Salisbury Steak](#)

### Add Flavorings and Simmer

Stir in the grated garlic and cook briefly until fragrant. Pour in the dry white wine, scraping up any browned bits from the bottom of the pot. Add the vegetable broth, tamari, and fresh thyme leaves. Cover the pot and let the soup simmer for 15 minutes to meld the flavors.

### Blend the Soup

Allow the soup to cool slightly. Transfer two-thirds of the soup to a blender and blend until smooth. Return the blended portion to the pot, stirring to combine with the remaining chunky soup.

### Optional Addition of Cream

If a richer soup is desired, stir in the heavy cream or crème fraîche. Cook for an additional 2 minutes to warm through and cook off the raw cream taste.

## Serve

Ladle the soup into bowls. Drizzle with a bit of olive oil and/or additional cream if desired. Garnish with chopped fresh parsley and additional thyme leaves.

## Notes

### Storage

This soup can be stored in an airtight container in the refrigerator for up to 3 days or frozen for up to 3 months. Reheat gently before serving.

### Dairy-Free Option

For a dairy-free version, substitute the butter with additional olive oil and omit the cream.



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## Cook Techniques

### Sautéing

Sautéing is a cooking technique in which ingredients are cooked in a small amount of oil or fat over relatively high heat. This method is ideal for softening aromatics like onions and garlic and developing flavors through browning.

### Simmering

Simmering involves cooking food gently in liquid at a temperature just below boiling. It allows flavors to meld while keeping the ingredients

tender. This technique is often used for soups and sauces.

See also [Coconut Cheesecake](#)

### **Blending**

Blending is the process of pureeing cooked ingredients until smooth. In this recipe, blending part of the soup creates a creamy texture while retaining some chunky elements for added depth.

### **Garnishing**

Garnishing is the art of decorating a dish to enhance its visual appeal. Fresh herbs, a drizzle of olive oil, or additional cream can elevate the soup's presentation and flavor.

## **FAQ**

### **Can I make this soup dairy-free?**

Yes, simply substitute the butter with additional olive oil and omit the heavy cream or crème fraîche.

### **How long can I store this soup?**

The soup can be stored in an airtight container in the refrigerator for up to 3 days or frozen for up to 3 months.

### **What variations can I try?**

You can experiment with different types of mushrooms or add vegetables like spinach or kale for added nutrition.

**Can I use vegetable stock instead of broth?**

Yes, vegetable stock can be used as a substitute for vegetable broth for a similar flavor profile.

**What type of wine is best for this recipe?**

A dry white wine, such as Sauvignon Blanc or Pinot Grigio, works well in this recipe to add depth to the flavor.

## Conclusion

Creamy Mushroom Soup is a delightful and comforting dish that showcases the rich flavors of mushrooms combined with aromatic herbs. Its creamy texture, whether enhanced with heavy cream or made dairy-free, makes it perfect for a cozy meal. This versatile soup pairs well with crusty bread and can easily be adjusted to suit different dietary needs. Enjoy this flavorful bowl of goodness on chilly days or as a warm starter for any gathering.

See also [Chicken Stuffing Casserole](#)

**Herbed Croutons**

Top your Creamy Mushroom Soup with homemade herbed croutons for an added crunch and flavor. Simply toast cubes of bread in olive oil and sprinkle with your choice of herbs.

**Grilled Cheese Sandwich**

For a classic pairing, serve the soup with a gooey grilled cheese sandwich. The melted cheese complements the richness of the soup beautifully.

### **Spinach and Feta Salad**

A light spinach and feta salad with a lemon vinaigrette can be a refreshing side dish to balance the creamy soup.

### **Stuffed Bell Peppers**

Make a hearty meal by serving the soup alongside stuffed bell peppers filled with rice, beans, and spices for a satisfying contrast.

### **Pesto Pasta**

A simple pasta dish tossed with pesto can be an excellent accompaniment to the soup, adding a burst of flavor and texture.

### **Roasted Vegetable Platter**

Roasted seasonal vegetables can bring a wonderful mix of flavors and can be a great visual addition to your meal alongside the soup.

### **Mushroom Risotto**

For mushroom lovers, a creamy mushroom risotto can complement the flavors of the soup while providing a filling and flavorful option.



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