



Mushroom Cream Soup



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Introduction

Mushroom cream soup is a delightful dish that warms the heart and satisfies the palate. This rich and creamy soup combines the earthy flavors of mushrooms with a smooth texture, making it perfect for any occasion. Whether you are looking for a comforting meal on a chilly day or a sophisticated starter for a dinner party, this mushroom cream soup is sure to impress.

Detailed Ingredients with measures

- Fresh mushrooms (500g)
- Onion (1 medium)
- Garlic (2 cloves)
- Vegetable broth (1 liter)
- Heavy cream (200ml)
- Olive oil (2 tablespoons)
- Salt (to taste)
- Pepper (to taste)
- Fresh parsley (for garnish)

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: Serves 4-6 people



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Detailed Directions and Instructions

Step 1: Preparation of Ingredients

Start by cleaning and slicing the mushrooms. Peel and chop the onion and garlic. Set all the ingredients aside for later use.

Step 2: Sautéing the Vegetables

In a large pot, heat some oil over medium heat. Add the chopped onion and garlic, sautéing until they become translucent. This should take about 3-4 minutes.

Step 3: Adding the Mushrooms

Add the sliced mushrooms to the pot. Cook them for about 5-7 minutes, stirring occasionally until they release their juices and become soft.

Step 4: Simmering the Soup

Pour in the vegetable broth (or water if preferred) and bring the mixture to a boil. Reduce the heat and let it simmer for about 15 minutes, allowing the flavors to meld.

Step 5: Blending the Soup

Once the soup is ready, use an immersion blender to blend the mixture until smooth. Alternatively, you can transfer the soup in batches to a standard blender.

See also [Maple Bacon Cheddar Biscuit Delight](#)

Step 6: Adding Cream and Seasoning

Return the blended soup to the pot. Stir in the cream and season with salt and pepper to taste. Heat gently without boiling.

Step 7: Serving the Soup

Ladle the soup into bowls and garnish with fresh herbs or a drizzle of cream, if desired. Serve warm.

Notes

Note 1: Mushroom Variety

You can use a mix of mushrooms such as champignon, shiitake, or portobello for a richer flavor.

Note 2: Vegan Option

For a vegan version, substitute the cream with coconut milk or any plant-based cream.

Note 3: Storage

Store any leftover soup in an airtight container in the refrigerator for up to 3 days. Reheat gently before serving.

Note 4: Serving Suggestions

This soup pairs well with crusty bread or a side salad for a complete meal.



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Cook techniques

Chopping mushrooms

When preparing the mushrooms for the soup, ensure they are evenly chopped to promote even cooking and blending. Use a sharp knife for clean cuts, which will enhance the overall texture of the soup.

Sautéing vegetables

Sautéing the onions and garlic in butter or oil helps to release their flavors. Cook them until they are translucent before adding other ingredients, which adds depth to the soup.

Blending

After cooking, blend the soup until smooth using a handheld or stand blender. This creates a creamy texture without adding heavy cream.

Seasoning

Adjusting the seasoning is crucial before serving. Taste the soup and add salt and pepper gradually to enhance the natural flavors of the ingredients.

Garnishing

Top the soup with fresh herbs or a drizzle of cream for an appealing presentation and added flavor. This also enhances the dish's visual appeal.

See also Sausage Cream Cheese Casserole

FAQ

Can I use different types of mushrooms?

Yes, you can experiment with different mushrooms, such as shiitake or portobello, for varied flavors and textures in the soup.

How can I make the soup thicker?

To thicken the soup, you can blend in additional cooked potatoes or use a thickening agent, such as cornstarch mixed with water.

Can I make this soup vegan?

Yes, simply substitute the butter with olive oil and use vegetable broth instead of chicken broth for a vegan version.

How long does the soup last in the fridge?

The soup can be stored in the refrigerator for up to 3-4 days in an airtight container.

Can I freeze the soup?

Yes, this soup freezes well. Allow it to cool completely before transferring it to freezer-safe containers for up to 2-3 months.



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Conclusion

The cream of mushroom soup is a comforting and flavorful dish that can be enjoyed on its own or as a base for numerous other recipes. Its rich and creamy texture, combined with the earthy taste of mushrooms, makes it a perfect choice for any occasion. This soup not only satisfies the palate but also offers a warm hug on chilly days, proving to be a delightful addition to any meal.

More recipes suggestions and combination

Creamy Mushroom Risotto

Combine the leftover cream of mushroom soup with Arborio rice, gradually adding broth and stirring until creamy for a delicious risotto.

Mushroom Pasta

Toss cooked pasta with the cream of mushroom soup, adding sautéed vegetables like spinach or broccoli for a complete meal.

Stuffed Chicken Breasts

Use the cream of mushroom soup as a sauce over chicken breasts stuffed with spinach and cheese for a gourmet dish.

See also Stuffed Pepper Casserole

Mushroom Soup and Grilled Cheese Sandwich

Pair the soup with a classic grilled cheese sandwich for a nostalgic and satisfying lunch or dinner.

Mushroom Soup Casserole

Incorporate the cream of mushroom soup into a casserole with chicken, rice, and your choice of vegetables for a hearty one-dish meal.

Mushroom Soup with Croutons

Serve the soup topped with homemade croutons for added texture and flavor, enhancing the overall dining experience.



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