

QUICK AND EASY MUSHROOM SOUP



By Food lovers recipes

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50 g butter

self raising flour, enough to make a very lumpy mixture

500 ml milk or cream, if you want it rich

additional milk, cream or water as required

3 ml garlic, finely chopped

5 ml salt

3 ml white pepper

250 g mushrooms, chopped or more as you require

1 cup grated cheddar cheese

In a pan place chopped mushrooms in oil and saute.

Add water once soft and allow to simmer for 3 minutes. Do not allow water to evaporate.

In a separate pot melt butter and then add flour and mix with a wooden spoon.

Once all lumpy add milk (or cream if using).

Whisk well until all lumps are gone and allow to thicken. If too thick add water or milk or cream until it is the constituency you want.

Add garlic, salt and pepper. Taste and add additional if required.

Add cheese and whisk until all cheese has melted.

Add mushrooms and water from the mushroom pan.

Stir with wooden spoon.

You can add cooked chicken at this stage as well or crisp bacon or biltong.

Serve with a nice warm roll or garlic bread or croutons.

Recipe posted by Gordon Hodge

Photo: Gordon Hodge