

# Rich Cream of Mushroom Soup

Recipe By *Chanie Nayman*



Cooking and Prep:  50  
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Serves:  4

Contains:   

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Chanukah

**Diet:** Vegetarian, Pescetarian

**Source:** Family Table by

Mishpacha Magazine

I find that people always love this soup, even if they're not mushroom lovers, because of its deep and rich taste. You can make this soup more or less fattening depending on the whitener you add (if any).

## Ingredients (10)

### Main ingredients

- 1 pound (454 grams) button mushrooms, thinly sliced
- 1 large onion, diced
- 1 tablespoon **Gefen Olive Oil** or butter
- 1 tablespoon flour
- 4 cups water

- 1 tablespoon mushroom soup mix
  - 1 teaspoon salt
  - 1/4 teaspoon pepper
  - 1 clove garlic, crushed or 1 cube **Gefen Frozen Garlic**
  - 1/2 cup heavy cream or whole milk
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## Start Cooking

### Make the Soup

1. Sauté mushrooms and onion in olive oil or butter at the bottom of a large saucepan. When the onion is translucent and starts to turn golden, add the flour and combine quickly to form a roux. Add the water, soup mix, and spices. Bring to a boil.
2. Lower flame and simmer for 20–30 minutes. Remove from heat.
3. Blend if desired using an immersion blender. Add cream just before serving.