

No-Bouillon Cream of Mushroom Soup

Recipe By Chaya Lallunk



Cooking and Prep:  45
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Serves:  6

Contains:   

Preference: Dairy

This rich, creamy soup is the perfect starter for a milchig meal.

Difficulty: Easy

Occasion: Shavuot, Nine

Days

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (13)

Main ingredients

- 2 tablespoons oil
- 1/4 cup (1/2 stick) butter
- 1 large onion, diced
- 1 (7-oz./200-g.) basket white button mushrooms, sliced

- 1 (7-oz./200-g.) basket Portobello mushrooms, sliced
 - 2 heaping tablespoons flour
 - 2 cups milk
 - 2 cups water
 - salt, to taste
 - black pepper, to taste
 - nutmeg, to taste
 - 1 stalk celery
 - 1 (8-oz./230-g.) container heavy cream
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Start Cooking

Prepare the Soup

1. In a large pot, heat oil and butter. Add onion and sauté until translucent.
2. Add mushrooms and sauté about three minutes more.
3. Add flour and stir until dissolved. Slowly add the milk and water, stirring continuously to prevent lumps from forming.
4. Season with salt, pepper, and nutmeg, and add celery stalk.
5. Bring to a boil, then lower heat and simmer about 30 minutes.
6. Remove celery from pot. Stir in cream and adjust seasoning. If the soup is too thick, add more liquid.

Note:

This lasts up to two days in the refrigerator.