

Mushroom Soup

Who doesn't love a good soup, it's one of life's simple pleasures. Soup is a lot more than just a bowl of hot goodness, it's a big hug in a bowl; it's a big smack on the lips. In winter they will warm you to the core and in summer will refresh you. Whatever time of year it is soup is always a good idea and this one will knock your socks off.



Serves: 4

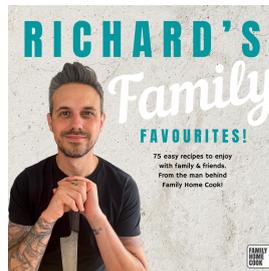
Prep Time: 20 minutes

Rest/Marinate Time: 0

Cooking Time: 1 hour

Ingredients

- 2 banana shallots, roughly chopped.
- 2 garlic cloves, finely sliced.
- A handful of fresh thyme leaves.
- 600 g of mixed mushrooms (shiitake, baby button, chestnuts).
- 2 knobs of butter.
- Chilli flakes, optional.
- 1 litre chicken stock.
- 100 ml double cream.



Find this recipe on page **122** of my book.

Method

- In a large pot add the butter and a good drizzle of olive oil. Add the shallots, garlic and thyme and gently fry until they are soft, trying not to colour much.
- Turn up the heat and add all the mushrooms, keeping small ones whole and tearing up any big ones. Season and add the chilli flakes if you are using. Then give it a good mix and cook over a high heat till the mushrooms have released all their moisture and cooked away.
- Remove a few mushrooms to use for garnishing when the soup is ready. Pour in the stock, bring to a boil and simmer for 30 minutes.
- Using a ladle, transfer in stages the soup mixture into a blender and whizz to a smooth and silky consistency or whizz in the pan using a stick blender. Check the seasoning, stir in the cream and mix. Garnish with the reserved mushrooms, a drizzle of good extra virgin olive oil and some fresh chopped herbs.