

Wild Mushroom Soup

Ingredients:

- ♥ 1 kg of wild mushrooms
- ♥ 2 onions
- ♥ 100 g of butter
- ♥ 2-3 liters of water
- ♥ salt
- ♥ pepper
- ♥ carrot, parsley, celery, leek
- ♥ 0.5-1 kg of potatoes
- ♥ 2 bay leaves
- ♥ teaspoon of natural pepper
- ♥ several grains of English herb
- ♥ cream 30%

Recipe:

Traditional mushroom soup

Clean mushrooms, wash with water.

Hats cut into strips, sticks into thin slices.

Cut the onions into small cubes, put in a pan with 50 grams of butter and fry until they are golden.

Add the rest of the butter and cut the mushrooms, fry until the water from the mushrooms evaporates.

Grate carrots, parsley and celery on a large-meshed grater. Cut potatoes into small dice, slice the leek.

Pour about 1,5 litre of water into the pot, salt, add the vegetables and boil.

Add bay leaves, pepper and allspice.

Boil until potatoes are soft and add mushrooms with onion.

Boil another 10 minutes, add cream and season with salt and pepper.

