

Mushroom Soup

A delicious, hearty vegetarian version of the classic mushroom soup.



Soup

20 min

Total time

Easy

Difficulty

212

kcal / serving

Ingredients

- Ingredients for 1 person:
- 25 grams of butter
- 1/4 teaspoon of freshly ground black pepper
- 1/2 teaspoon of ground coriander
- 1/2 teaspoon of paprika
- 1 shallot, finely diced
- 2 cups of button mushrooms, sliced
- 3/4 cup of vegetable stock
- 1/2 cup of cream
- Salt to taste

Steps

- 1 Heat the butter in a pot over medium heat until it melts.
- 2 Add the shallot, pepper, coriander, and paprika and cook for 2-3 minutes.
- 3 Add the mushrooms and sauté until they are lightly browned, about 5 minutes.
- 4 Add the stock and bring to a boil. Reduce the heat and simmer for 10 minutes.
- 5 Puree the soup using an immersion blender.
- 6 Add the cream and adjust the seasonings according to taste. Simmer for a few more minutes.
- 7 Serve hot.