

Slovenian-Inspired Creamy Mushroom Soup

Indulge in the rich flavors of Slovenia with this velvety mushroom soup, perfect for a cozy meal.



Soup

30 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1 cup sliced mushrooms
- 1/2 onion, finely chopped
- 1 garlic clove, minced
- 2 cups vegetable broth
- 1/2 cup heavy cream
- 1 tablespoon butter
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 In a pot, melt butter over medium heat. Add onions and garlic, sauté until fragrant.
- 2 Add sliced mushrooms, cook until they release their juices.
- 3 Pour in vegetable broth, bring to a simmer, and let it cook for 15 minutes.
- 4 Use an immersion blender to puree the soup until smooth.
- 5 Stir in heavy cream, season with salt and pepper.
- 6 Serve hot, garnished with fresh parsley.