



Mushroom Soup by Brendan

Ingredients:

450g Mushrooms
1 medium Onion
50g Butter,
1 Tablsp. Sunflower Oil,
400g Potatoes
Chopped Parsley & Thyme
1 litre of Vegetable Stock
300ml. Cream



Method:

Slice mushrooms, onion & potatoes, add the herbs.
Heat oil & butter, add mushrooms, onion & potatoes.
Cook for 5 minutes.
Add vegetable stock, simmer for 20 minutes.
Liquidise, season with salt & freshly ground pepper.
Before serving add cream & chopped parsley.