

8 Cream of Mushroom Soup

2oz each	onion, leek and celery prepared and roughly chopped.
6oz	mushrooms washed and roughly chopped
2oz	mushrooms thinly sliced and blanched in boiling water 30 seconds
2oz	butter or margarine
2oz	flour
1 ½ pt	water
1	vegetable stock cube
½ pt	milk
	Seasoning

Method

1. Gently cook the vegetables in the butter without colouring them. A lid on the saucepan will help. (keep the sliced mushrooms separate for now)
2. Stir in the flour and cook for a few minutes
3. Stir in the water and stock cube. Bring to the boil and simmer for twenty minutes - meanwhile, if you haven't done so, blanch the sliced mushrooms in a separate pan.
4. Add the milk, bring back to the boil and simmer for another ten minutes.
5. Liquidise the soup in a blender and strain. (a flour sieve is useful for this)
6. Correct the seasoning with salt and freshly milled pepper. Be careful not to add too much salt as the stock cube is already salty.
7. Add the sliced mushrooms and bring back to the boil.

