

# Reena Malhotra's

## rare recipes

### Veg. Mushroom Soup – Cream Style Recipe

Serves 4 - 6

#### Ingredients :

<input type="checkbox"/>	Fresh Mushroom	200 Grams
<input type="checkbox"/>	Garlic	2 Flakes
<input type="checkbox"/>	Onion	1
<input type="checkbox"/>	Butter	2 Tablespoons
<input type="checkbox"/>	Plain Flour (Maida)	2 Tablespoons
<input type="checkbox"/>	White Pepper Powder	As per Taste
<input type="checkbox"/>	Salt	As per Taste
<input type="checkbox"/>	Milk	1 ½ Cup
<input type="checkbox"/>	Fresh Cream	2 Tablespoons (optional)

#### Note :

- Most of the Mushrooms are pureed to give Taste but some are finely chopped and added towards the end for garnishing.

#### Method :

- Finely Chop Fresh Mushrooms, Onion and Garlic
- Melt Butter in a Pan with a heavy bottom
- Add chopped Garlic, Onion and Mushrooms in the Pan
- Stir for 3-4 minutes
- Do Not let the Onion and Garlic to become Brown
- Add Plain Flour (Maida)
- Stir for 1 minute
- Add 2 Cups of Water, Salt, Pepper in the Pan and Boil
- Reduce Heat and keep the Pan covered for 4-5 minutes
- Remove from the Pan from Heat and let it Cool
- Grind the above Mixture into a smooth Paste
- Put the Paste back in the Pan
- Add Milk and Boil the Mix
- Let it simmer for 2-3 minutes
- Lower Heat and Add Cream
- Top-up by adding some finely chopped Mushroom pieces
- Mix Well
- Serve Hot
- Enjoy your Soup!