

MUSHROOM SOUP

Cooking: 30 mins

Serves: 4



THE INGREDIENTS

1 small onion, finely chopped
50g Butter
275g fresh mushrooms, finely sliced
50g plain flour
500ml chicken stock (2 cups)
2 teaspoons lemon juice
250ml milk (1 cup)
Salt and pepper to taste

THE FUN PART

1. Melt butter, in a pan and fry onions gently for 5 minutes until soft but not coloured.
2. Add mushrooms and cook gently, stirring for 5 minutes.
3. Stir in flour and cook the mix for 1 minute, stirring occasionally
4. Remove from heat and gradually stir in the chicken stock
5. Bring to boil, stirring, til the soup is thick
6. Stir in the lemon juice and milk.
7. Season with salt and pepper. Cover and simmer for 25 minutes
8. Garnish with parsley if desired.