

Cream of Mushroom Soup

(磨菇茸湯)

[Serving: 2]

Ingredients:

Fresh button mushroom	100g	Water	300 ml
Onion	1/2	Flour	15 g
Butter	15 g	Milk	250 ml
Chicken powder	1 tsp	Bread	1 slice

Seasoning:

Salt	1/4 tsp.
Pepper	a few shakes

Method:

1. Wash and skin the onion. Chop the onion finely. Slice the button mushrooms thinly.
2. Melt the butter in a saucepan. Stir-fry onion until it is soft. Add in button mushrooms, chicken powder and water, and bring them to the boil. Then simmer for 15 minutes.
3. Pour the mixture into a blender to make a puree. Then pour it back into the saucepan.
4. Gradually stir milk into flour. Pour it into the puree and bring it to the boil. Then simmer for about 2 minutes until

the mixture thickens, season.

5. Cut the crusts off the bread. Grill until golden brown on both sides. Cut into 5 mm cubes and serve the soup with them.