

CREAMY MUSHROOM SOUP

Ingredients



- 1 liter of broth (chicken/vegetable)
- 250 g mushroom
- 50 g onion (half a piece)
- 70 g carrot (half a piece)
- 80 g potato (half a piece)
- 4 cloves of garlic
- oil
- thyme
- granulated garlic
- hot pepper
- salt
- pepper

Sposób przygotowania

1. Peel and cut all vegetables into pieces.
2. Fry thyme, granulated garlic and hot pepper on hot oli.
3. Then add garlic, onion and fry for a while.
4. Add the rest of the vegetables, pour in the broth and cook covered.
5. When the vegetables are soft, blend to a smooth cream.
6. Season with salt and pepper.