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## Cream of Wild Mushroom Soup

This is a perfect starter for an elegant dinner. Make it up to 2 days ahead!



2 cups cleaned and finely diced wild mushrooms

2 cups cleaned and finely diced white mushrooms

1/2 finely diced onion

1 quart vegetable or mushroom stock (Like Better Than Bullion).

1/2 – 1 cup heavy creme (or half & half if you prefer)

salt and white pepper to taste

For garnish: Creme fraiche, croutons, and/or sliced truffles if desired

Cook onion in olive oil until soft. Add mushrooms and saute until the mushrooms give off their liquids, about 10 minutes.

Add stock, salt, white pepper to taste. Cook 10-20 minutes.

If prefer a creamier soup, use stick blender to blend mushrooms, no need to strain.

Add cream just before serving, adding more salt if needed.

Serve with dollop of creme fraiche, or a few croutons or mushrooms, (optional)

**All recipes are available to download from our website!**