



Hay Day Kitchen

## *Mushroom Soup*

With cold days approaching, what better than a nice bowl of soup to keep you warm? In this episode, we're making Hay Day's delicious and hearty Mushroom Soup.

We've prepared an easy recipe and a video, so you can follow along step-by-step.

Go ahead, give it a try!

And, make sure to share your Mushroom Soup using the hashtag #haydaykitchen !



 **YouTube**

<https://youtu.be/1fzKPGC6dGY>

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### *Ingredients:*

**2** Garlic cloves

**1** Onion

**2 Cups** Brown mushrooms  
(chopped)

**2 Tbsp** Butter

**2.5 Cups** Vegetable stock

**¾ Cup** Creme fraiche

**¼ Cup** Cream

**1 Tbsp** Soy sauce

**½ Tsp** Ground black pepper



Garnish:

**Handful** Brown mushrooms (fried)

**2 Branches** Fresh thyme

**Prep time:** 1 hour

**Servings:** 2 - 4 portions

**Equipment:** Cutting board, knife, soup pot, wooden cooking spoon, ladle, stove, hand blender

### ***Method:***

- Wash your mushrooms, then chop them into big chunks.
- Peel and chop the garlic and onion.
- In a pot, melt your butter and add in the chopped ingredients.
- Sauté them for 5 minutes over medium heat.
- Add vegetable stock, raise the heat and bring to a boil.
- Lower the heat back to medium and simmer for 15 minutes.
- Add in the creme fraiche, cream, soy sauce, and black pepper, and let cook for 5 mins.
- With a hand blender, finely purée the soup, and let it cook over low heat for an additional 5 minutes.

In the meantime, prepare the delicious garnish!

- Fry up some chunky, chopped mushrooms in a frying pan with butter, and add them into the soup.
- Add a little thyme for an herby taste, and voilà- a delicious and hearty soup to kick start the Autumn season!



*How did your Mushroom Soup turn out? We'd love to see!  
Post it on social media, using the hashtag #haydaykitchen Or, submit a photo to our  
Fan Art Uploader!*