



Spaghetti in Milk Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- Spaghetti (I suppose any thick-ish noodle will work fine) - 1 tablespoon butter - 1 tablespoon olive oil - 2 cups milk - 1 cup stock - dried shiitake mushrooms, rehydrated and sliced - carrot, peeled and sliced into thin strips - Cornflour (to thicken soup)

Instructions

A friend taught me how to cook stir fried napa cabbage (chinese cabbage) with milk, and I was surprised at how nice it turned out. Another milky recipe I'm amazing at is cream of mushroom, which resembles the canned Campbell's version. So last night was cold and I didn't want "normal" soup, so I created this! 1. First up, boil the spaghetti until almost al dente. 2. Heat up olive oil, and melt butter in the pan. The olive oil prevents the butter from burning (I think). 3. Once the butter has melted, and filled the house with a buttery smell, chuck in the mushrooms and carrot, and stir fry until the carrot is a bit cooked. 4. Add the milk and stock. As soon as the milk has boiled, turn the heat down. 5. Get around 1 1/2 tsp of cornflour, mix in a bit of water, and add to the soup. Add more or less flour depending on how thick you want your soup to be. 6. Chuck in the spaghetti, until its fully cooked. NOTES: 1. I wanted to add chinese cabbage, but we didn't have any, but I do think it'll be a nice addition.