Easy Mushroom Cream Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1 med onion, chopped
500g button mushrooms, chopped
2 cups chicken stock
1 small bay leaf
2 cups cream
butter
salt
corn starch (optional)

Instructions

Chop finely onions and mushrooms.
Saute onions in butter until soft.
Add mushrooms and a little more butter, and saute until cooked, about 5-8 mins.
Add chicken stock, and bring to boil.
Add bay leaf.
Simmer on low heat for 45mins to an hour.
Remove bay leaf, and blend with immersion stick or standing blender.
Add cream, and simmer for 15mins
Season with salt to taste.
Add corn starch slurry (1 tsp starch to 1 tbsp water) if you prefer a thicker soup. Allow to simmer for an additional 5-10mins.