Creamy Mushroom Soup with turkish toast

NIBBLEDISH CONTRIBUTOR

Ingredients

1 tbs olive oil
1 tbs butter
1 onion chopped
1 clove garlic chopped
1/2 kg mushrooms (any sort)
1 cup white wine
1 cup low fat milk
2 cups water
2 vegetable stock cubes
cornflour
salt
pepper

Instructions

Heat olive oil and butter on medium heat.

Add onion and fry still slightly softened.

Add garlic and stir for another 5 min.

Add mushrooms and coat in oil, onion and garlic.

Add white wine and cook till mushrooms soften.

Add 1 cup water and vege stock cubes.

Lower heat and simmer to 10 to 15 min.

Add milk and simmer for further 10 min.

Mix 1tbs cornflour and 1 cup water to form a liquid.

Pour into mushroom soup and stir until soup thickens.

Season with salt and pepper.

Adjust flavour an consistency as required. Soup should be able to coat the back of a spoon.

Serve with a drizzle of olive oil and warm turkish bread.