



# 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.

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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 and 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.