Today’s simple soup: mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300 grs of common (button) mushrooms

- 200 ml of whipping cream (at least 30% fat)
- fresh parsley
- fresh marjoram
- extra virgin olive oil
- corn flour
- salt
- white pepper
- water

Instructions

1. Wash and slice all the mushrooms.
2. Heat some olive oil in the pan.
3. Add fresh sliced marjoram and let it fizz for a couple of seconds (while it's green).
4. Add the mushrooms and let them cook until they're brownish. Add some salt and pepper.
5. Add some water (until it covers the mushrooms) and let it boil. If you like, instead of water you can add some meat broth.
6. Slowly, add the cream while stirring.
7. Let it in low heat for 10 min.
8. For extra thickness, mix in a bowl 4 tablespoons of cold water and 1 of corn flour. Add to the soup and stir well. Let it in low heat for another couple of minutes or until it achieves the thickness you want.

9. Slice the parsley and add it to the soup.

You're done!

P.S. The quantities and time are approximated, you may need to further add more liquid or let it boil for longer.