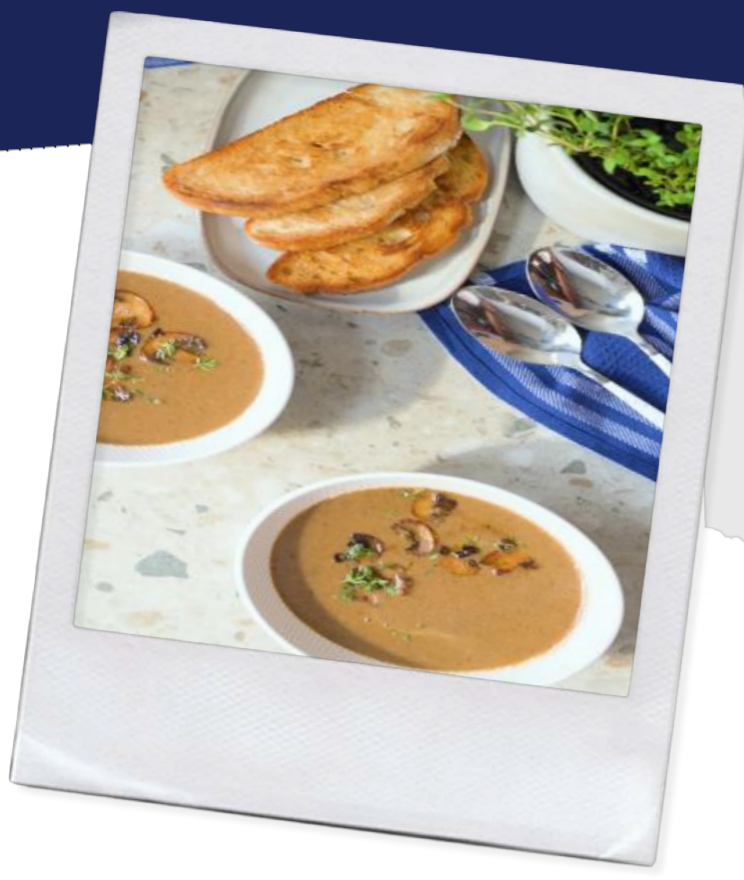




CREAMY CREMORA MUSHROOM SOUP



Ingredients

- 1 Onions, Raw
- 1 Garlic, Raw
- 250 grams Mushrooms, brown, italian, or crimini, raw
- 2 sprigs Thyme, Fresh
- 1 cups Soup, mushroom with beef stock, canned, condensed
- 2 grams Salt
- 61 grams NESTLÉ Cremora Original
- 175 grams Water, Tap, Drinking

Instructions

1. To an oiled medium-sized pot on medium-high heat, add the onions, garlic and mushrooms and sauté for 5 minutes or until browned. Add salt & pepper, thyme and sauté for a few seconds until fragrant. Reserve ½ cup of cooked mushrooms for serving.
2. Add the stock, ¾ cup of water and NESTLÉ Cremora Original to the pot and simmer for 2-3 minutes. Transfer the contents of the pot to a blender and blend until smooth.
3. Pour the hot soup into serving bowls, garnish with the reserved mushrooms, fresh thyme and serve with crispy toasted bread and ENJOY!

Nutrients

Carbohydrates	18.92
Energy	73.96
Fats	7.39
Protein	3.77

15 Minutes

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