



Classic Mushroom Soup

Ingredients

- 2 tbsp Cooking Oil
- 50 g Butter, without salt
- 1 Yellow Onion
- 7 cloves Garlic
- 300 g Brown button mushroom
- 0.25 tsp Dried Oregano
- 0.25 tsp Black Pepper Powder
- 2 cups Water
- 2 kiub MAGGI® Chicken Stock Cube
- 1.5 cups Full Cream Milk
- 0.5 cup cooking cream
- 50 g Unsalted Butter
- 2 keping Bread, Whole-Wheat, Commercially Prepared

Instruction

1. Heat cooking oil and butter. Saute slices of yellow onion and garlic until wilted.
2. Add sliced button mushrooms. Fry until slightly dry.
3. Add dried oregano and ground black pepper. Mix well.
4. Cool the stir fried mushroom for a while. Grind with a little water. Pour back into the pot.
5. Add water and MAGGI® Chicken Stock Cubes. Let it simmering.
6. Add milk and cooking cream. Mix well.
7. Melt the butter, toast the diced bread until crisp. Serve with mushroom soup.

Nutrition

Carbohydrates	13.89 g
Energy	192.89 kcal
Fats	13.74 g
Protein	5.06 g

🕒 35 Minutes

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