



Here we grow together

## Cream of Mushroom Soup

An easy but elegant classic. Crimini and white mushrooms comprise the base, while garlic and shallots add depth of flavor to this umami-rich soup.

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### Ingredients

3 tbs Unsalted Butter  
4 oz Fresh Button Mushrooms, Chopped  
4 oz Fresh Crimini Mushrooms, Chopped  
1 Shallot, Finely Chopped  
2 Cloves Garlic, Minced  
2 tbs All-Purpose Flour  
3 Cups Chicken Stock  
¼ tsp Sea Salt  
¼ tsp Ground Black Pepper  
Sliced Sauteed Mushrooms for Garnish  
Chopped Parsley for Garnish



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### Directions

- Melt 2 tbs butter in a large pot over medium-high heat. Add garlic and shallot and cook for 1 minute until tender. Add mushrooms and cook for 3 minutes until tender and browned. Transfer mixture to a bowl.
- Add remaining butter to the pot and melt. Whisk in flour to form a paste, reduce heat to medium, and slowly add stock while whisking until smooth.
- Increase heat to medium-high and simmer for 3 minutes. Add mushroom mixture back to the pot and cook for 5 more minutes.
- Ladle soup into bowls, garnish with sauteed mushrooms and parsley and serve.

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