

# Gill's Gourmet Gallery

## Mushroom soup

Serves 2

### Ingredients:

200g mushrooms chopped in half  
1 onion, diced  
15g butter  
1/2 teaspoon garlic salt  
1 chicken or vegetable stock cube  
2 tablespoons cornflour mixed with a little water to form a paste.  
100 ml double cream  
Salt and pepper  
Grated cheese  
Crusty Bread

### Method:

Place the mushrooms, onion, butter, garlic salt and stock cube in a pan, fill with 600 ml water and season.  
Bring to the boil and simmer for 20 minutes.  
Once cooked stir in the cornflour paste and then add the cream.  
Pour the soup into a blender and blend to the desired consistency.  
Garnish with cheese and serve with crusty bread.

