

MUSHROOM SOUP WITH PUFF PASTRY

Ingredients :-

2tbsp	Butter
100g	Chopped onion
120g	Coarsely chopped fresh shiitake mushrooms
120g	Coarsely chopped fresh button mushrooms
120g	Coarsely chopped fresh oyster mushrooms
2 tbsp	Flour
1.2 - 1.5 lit	Chicken stock
To taste	Salt & Pepper
To Serve	Cream
1 pkt	Ready made puff pastry
1 no	Eggs (for egg wash)

Method: -

1. Melt butter in a saucepan over medium heat. Sauté onions for 2 minutes or until soft.
2. Add fresh shiitake, button mushrooms and oyster mushrooms. Cook for 3 minutes or until mushrooms are soft and pan juices have evaporated.
3. Stir in the flour and cook for 1 minute.
4. Stir in the chicken broth. Bring to a boil, stirring constantly. Let cool.
5. Place soup in a blender or food processor and process until smooth.
6. Add salt and pepper and some cream. Pour into serving mugs.
7. Place a piece of cut-out puff pastry over the mug and apply a layer of egg wash over.
8. Bake in a pre-heated oven for 10 to 15 minutes or until pastry is golden brown.

