

# A Recipe From *tikkido*

## Cream of Mushroom Soup

<https://tikkido.com/blog/cream-of-mushroom-soup-recipe>

### Cream of Mushroom Soup:

- 15 grams [dried mushrooms](#)
- 3 containers of mushrooms (I used cremini mushrooms), about 900 grams, sliced
- 1 onion, diced
- 4 cloves of garlic, minced
- 4 Tablespoons butter
- 1/2 cup dry white wine
- 5 Tablespoons flour
- 4 cups chicken stock
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup cream
- fresh thyme and parsley, to taste



### Instructions

1. Rehydrate dried mushrooms by covering with hot water and letting sit for 20 minutes. Drain and reserve the liquid. Strain the liquid with a paper towel to remove grit. Rinse mushrooms to remove grit.
2. Slice 3 packages (900 grams) of mushrooms, and dice one onion.
3. Melt butter in a large, lidded pot. Sauté onions for three minutes. Add minced garlic and cook for one more minute.
4. Add mushrooms and thyme (to taste). Cook until the liquid from the mushrooms evaporates and the mushrooms brown.
5. Add white wine to mushrooms and deglaze, cooking for about one minute.
6. Add flour and cook for two minutes.
7. Add chicken stock, salt, and pepper, and bring to a boil.
8. Simmer for 10 minutes, stirring occasionally.
9. Remove from heat, stir in cream and fresh parsley and thyme to taste.