



The Oesophageal
Patients Association
Caring for the cancer patient & their family

Cream of Mushroom Soup

Ingredients

½lb mushrooms, sliced
¾ pint chicken stock
1 small onion, chopped
1oz butter
1oz flour
¾ pint milk
2 tablespoons cream
Salt and freshly ground pepper

Method

Place the mushrooms in a pan with the onion and stock, bring to the boil and simmer for 20 minutes until tender; liquidise.

Melt butter in a pan, add the flour and cook for 1 minute; gradually blend in the milk and then the prepared mushroom purée and season to taste; bring to the boil and simmer for 5-10 minutes.

Just before serving stir in the cream.

