

Creamy Mushroom Soup

Rich, creamy mushroom soup made with sautéed mushrooms, aromatic herbs, and velvety cream. Gluten-free comfort food perfect for any season.

15	40	55	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Creamy Mushroom Soup

Ingredients

- 4 tbsp olive oil
- 4 tbsp butter
- 900 g mushroom
- 3 cup shallot
- 3 clove garlic
- 3 tsp tarragon
- 4 cup chicken broth
- 1 cup heavy cream
- 1 tsp rock salt
- 1 tsp black pepper

Instructions

- 1 Prepare the mushrooms**

Heat 4 tablespoons of olive oil in a large heavy-bottomed pot over medium-high heat. Add 4 tablespoons of butter and let it melt completely, about 1 minute.
- 2** Add 900g of sliced mushrooms to the pot and cook for 10-12 minutes, stirring occasionally, until the mushrooms are golden brown and most of their liquid has evaporated.
- 3** Remove 1 cup of the cooked mushrooms and set aside for garnish. Add 3 cups of diced shallots and 3 cloves of minced garlic to the remaining mushrooms in the pot.
- 4** Reduce heat to medium and cook the shallots and garlic for 2-3 minutes, stirring constantly, until the shallots are translucent and the garlic is fragrant.
- 5 Build the soup base**

Add 3 teaspoons of dried tarragon, 1 teaspoon of salt, and 4 cups of stock to the pot. Increase heat to medium-high and bring to a simmer.
- 6** Reduce heat to maintain a gentle simmer and cook uncovered for 15 minutes, stirring occasionally, until the flavors are well combined.
- 7 Blend and finish**

Remove the pot from heat and use an immersion blender to blend the soup until completely smooth, about 2-3 minutes, or transfer to a

regular blender in batches if needed.

- 8 Return the pot to low heat and slowly whisk in 1 cup of heavy cream until fully incorporated. Stir in the reserved mushrooms and 1 teaspoon of black pepper.
- 9 Heat gently for 2-3 minutes without boiling, then taste and adjust salt and pepper as needed. Serve immediately while hot.

Tips

Brown the mushrooms properly by not overcrowding the pan – cook in batches if necessary to ensure each piece gets golden and caramelized rather than steamed.

Reserve a cup of the sautéed mushrooms before blending to add back at the end for texture contrast and visual appeal.

Use an immersion blender for easiest cleanup, or let the soup cool slightly before blending in batches to prevent hot liquid from splashing.

Taste and adjust seasoning after adding the cream, as cream can dull flavors and you may need additional salt or pepper.

If the soup becomes too thick after blending, thin it with additional warm stock rather than water to maintain flavor intensity.

For make-ahead prep, prepare the soup completely except for the cream, then stir in the cream just before serving to prevent separation.

Add a splash of dry white wine with the stock for extra depth, letting it simmer to cook off the alcohol.

Store leftover soup in shallow containers for faster cooling and more even reheating.