

Creamy vegetarian mushroom soup

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When it comes to soul -warming comfort food, nothing beats a hearty bowl of creamy vegetarian mushroom soup. But this isn't your average mushroom -soup It's infused with Italian flavors, making it both rustic and delicious. With earthy mushrooms, a touch of garlic, fragrant herbs and cream, this soup is a vegetarian delight that feels indulgent .

This creamy soup is perfect for chilly nights or as a starter for an Italian – inspired dinner. It's rich earthy flavors and creamy texture are elevated by the herbs, sherry wine and cream, creating a delicious dish .

Best mushroom for this creamy vegetarian mushroom soup

Mushrooms are the star of this recipe, and the variety you choose will define it's taste. Here are some excellent options.

Cremini (baby portabella) : These are slightly more flavorful than white button mushrooms and add a rich , nutty base. This is the mushroom I used in this recipe.

Shitake their smoky and earthy taste adds a gourmet taste. Make sure to remove the woody stems before cooking.

Porcini these dried Italian favorites pack an intense woody

flavor. Rehydrate them before using.

Button mushrooms are a classic choice, these mild mushrooms are widely available and perfect for adding along with more robust flavored mushrooms.

Portabella their meaty texture and flavor are ideal for a heartier soup. In this recipe I used just cremini mushrooms. You can use a variety of your favorite mushrooms or stick to the one you like the most.

Whether you stick to one variety or experiment with a mix of mushrooms, this creamy vegetarian mushroom soup will warm your soul!!!

Ingredients

- 1 Tbsp. olive oil
- 1 Tbsp. butter
- 1 lb. sliced cremini mushrooms
- 1/2 cup minced shallots
- 1 Tbsp. minced garlic
- 3 Tbsp. cornstarch
- 2 teaspoons dried thyme
- 1/2 cup dry sherry
- 4 cups vegetable broth
- 1 cup heavy cream
- salt and pepper to taste
- 1 Tbsp. chopped Italian parsley for garnish

Instructions

1. Heat the oil and butter in a Dutch oven over medium high heat. Add the mushrooms. cook , stirring occasionally . until lightly brown, about 6 minutes.
2. Stir in the shallots, garlic and thyme: cook until the

shallots are soft and translucent , about 5 minutes. Add the wine cook scraping up any browned bits until absorbed. Salt and pepper to taste

3. Sprinkle the cornstarch over the mushrooms cook stirring constantly for 2 minutes.
4. Add the broth, cream bring to a boil, then lower the heat to a simmer , cover and cook for 20 minutes.
5. Ladle into soup bowls , garnish with the Italian parsley. ENJOY!!!!!!