



## CREAMY MUSHROOM SOUP

### INGREDIENTS:

Mushrooms	1tbsp olive oil
Half an onion, finely chopped	500g QFS Sauce
2 cloves garlic, finely chopped	Salt, pepper
2tbsp chopped parsley	

### METHOD:

Clean and prepare mushrooms as desired.

Peel and finely chop the onion, garlic, and parsley.

Heat the olive oil in a large saucepan over medium heat, add mushrooms, onion, garlic and parsley. Sautee until tender.

Add 500g of pre-heated QFS Sauce and stir until well mixed.

Continue to heat and stir until the sauce is well heated.

Season with salt and pepper to taste.

### NOTES:

- *Alternatively, dry mushroom stock can be added to increase the flavour if desired.*
- *Soup can be extended with the addition of milk or water to achieve desired viscosity.*