



Creamy Hungarian Mushroom Soup

Description

Creamy Hungarian mushroom soup is perhaps the best mushroom soup you'll ever gonna try! It's simply bursting with flavor, and the velvety texture makes it very difficult to stop at a single bowl.

Ingredients

- 2 tablespoons (40 g) unsalted butter
- 1 large onion, diced
- 1 ½ lb (650 g) mushrooms
- 3-4 garlic cloves, crushed
- 2 tablespoons Hungarian paprika
- 1 tablespoon dried dill
- 1 tablespoon tamari soy sauce
- 2 cups (500 ml) vegetable stock
- 1 cup (250 ml) milk
- 2 tablespoons plain flour
- 1 tablespoon lemon juice
- ½ cup (100 ml) sour cream
- Salt and freshly ground black pepper to taste

Instructions

1. In a large pot or Dutch oven, melt the butter over medium heat. Add the diced onion and sauté for about 5 minutes until it becomes soft and translucent.
2. Add the sliced mushrooms to the pot and cook for about 5-10 minutes, or until they release their moisture and start to brown.
3. Stir in the crushed garlic, Hungarian paprika, dried dill, and tamari soy sauce. Cook for another 2 minutes, stirring occasionally.
4. Pour in the vegetable stock, bring the mixture to a boil, then reduce the heat and let it simmer for 5 minutes.
5. In a separate bowl, whisk together the milk and plain flour until smooth and lump-free.

6. Slowly pour the milk and flour mixture into the simmering soup, stirring constantly to combine. Cook for another 5-10 minutes until the soup thickens slightly.
7. Remove the pot from the heat and stir in 1 tablespoon of lemon juice.
8. In a small bowl, mix the sour cream with a few spoonfuls of the hot soup to temper the cream. This will prevent it from curdling when added to the soup. You can skip this step if the sour cream is at room temperature.
9. Gradually stir the tempered sour cream mixture back into the soup, combining well.
10. Season the soup with salt and freshly ground black pepper to taste.
11. Serve hot, garnished with additional dill or a dollop of sour cream if you like.

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