



# StarBistro



## Wild Mushroom and Dark Beer Soup

### Ingredients:

- 500g flat mushrooms, sliced
- 250g wild mushrooms, sliced
- ½ large onion, finely chopped
- 2 cloves garlic, crushed
- Small bunch thyme, chopped
- 1 tbsp olive oil
- 1 litre vegetable stock
- ½ small bottle dark beer/stout (or an additional 150ml of vegetable stock)
- Salt / pepper to taste
- Snipped chives / crème fraiche to garnish

### Method:

- Heat the olive oil in a large pan
- Gently cook the onions, garlic and thyme until soft but not coloured
- Add all the mushrooms and cook until softened
- Add the beer (or substitute with vegetable stock) and reduce by half
- Add 1 litre of vegetable stock
- Bring to the boil, reduce to simmer and cook for 30 minutes
- Add salt and pepper to taste
- Remove from the heat and allow to cool
- Once cool, blend soup until smooth
- Reheat to serve, garnishing with crème fraiche and snipped chives

Serves five people.