**Cream of Mushroom Soup**

**Difficulty:** Easy

**Fresh from the garden:** Mushrooms, leeks, garlic, parsley

**Equipment:**
- Chopping board
- Knives
- Metric measures
- Large saucepan
- Garlic crusher
- Blender

**Ingredients:**
- 60 grams butter
- 2 medium leeks, thinly sliced
- 2 garlic cloves, crushed
- 700 grams flat or cup mushrooms
- 1/3 cup plain flour
- 4 cups chicken stock
- 2/3 cup thickened cream
- 1/3 cup flat-leaf parsley, chopped

**What to do:**

Melt the butter in a large saucepan over medium heat.

Add the leeks and garlic. Cook, stirring often for 3-4 minutes or until leek is soft.

Add the mushrooms. Cover and cook, stirring occasionally, for 10 minutes or until mushrooms are tender.

Add the flour and cook, stirring constantly for 2 minutes.

Remove from heat. Gradually add the stock, stirring constantly.

Return saucepan to medium heat. Cover and bring to the boil, stirring occasionally.

Reduce heat to low. Uncover and simmer for 10 minutes or until thickened slightly.

Remove from heat. Add cream, parsley, salt and pepper.

Blend soup to your desired consistency.