

## Creamy Mushroom Soup: A Comforting Classic Made Easy

When the weather turns chilly, there's nothing more comforting than a warm bowl of



**TIME**  
**30 min**

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### INGREDIENTS

1 pound sliced mushrooms (cremini, white, or a combination)

1 onion, sliced

2 garlic cloves, minced

4 cups vegetable stock

1 cup heavy cream

1 tbsp butter or olive oil

Salt and pepper to taste

Instructions:

**Melt the Aromatics:** Heat a tablespoon of butter or olive oil in a large saucepan over medium heat.

**Add the minced garlic and sliced onion.** SautØ for 3-4 minutes, or until the onion is translucent and fragrant.

**SautØ the Mushrooms:** Add the sliced mushrooms to the pan and stir well.

**Cook for 8-10 minutes,** stirring occasionally, until the mushrooms release their moisture, dry up, and turn golden brown.

**Simmer the Soup:** Pour in the vegetable stock and bring the mixture to a gentle boil.

**Reduce the heat and simmer for 10-15 minutes** to let the flavors meld.

**Add the Cream:** Stir in the heavy cream and heat gently, ensuring it doesn't boil.

**Season with salt and pepper to taste.**

**Blend (Optional):** For a smooth texture, use an

immersion blender to puree the soup directly in the pot. Alternatively, leave it chunky for a rustic feel.

**Serve and Enjoy:** Ladle the soup into bowls and garnish with fresh herbs, a drizzle of olive oil, or grated Parmesan for extra flavor.

**Tips for the Perfect Creamy Mushroom Soup:**

**Enhance the Flavor:** Add a splash of white wine or a sprinkle of thyme during the simmering step.

**Make It Vegan:** Replace heavy cream with coconut cream or cashew cream, and use vegan butter or olive oil.

**Extra Richness:** Stir in a dollop of sour cream or crème fraîche before serving.

**Boost Texture:** Add sautéed mushroom slices or croutons as a garnish.

**Why This Soup Stands Out:**

## DIRECTIONS

1. **Melt the : Aromatics:** Heat a tablespoon of butter or olive oil in a large saucepan over medium heat.
2. **Add the minced garlic and sliced onion.** Sauté for 3-4 minutes, or until the onion is translucent and fragrant.
3. **Sauté the Mushrooms:** Add the sliced mushrooms to the pan and stir well.
4. **Cook for 8-10 minutes,** stirring occasionally, until the mushrooms release their moisture, dry up, and turn golden brown.
5. **Simmer the : Soup:** Pour in the vegetable stock and bring the mixture to a gentle boil.
6. **Reduce the heat and simmer for 10-15 minutes** to let the flavors meld.
7. **Add the : Cream:** Stir in the heavy cream and heat gently, ensuring it doesn't boil.
8. **Season with salt and pepper to taste.**
9. **Blend (Optional):** For a smooth texture, use an immersion blender to puree the soup directly in the pot. Alternatively, leave it chunky for a rustic feel.
10. **Serve and : Enjoy:** Ladle the soup into bowls and garnish with fresh herbs, a drizzle of olive oil, or grated Parmesan for extra flavor.
11. **Tips for the Perfect Creamy Mushroom Soup:** Enhance the Flavor: Add a splash of white wine or a sprinkle of thyme during the simmering step.
12. **Make : It Vegan:** Replace heavy cream with coconut cream or cashew cream, and use vegan butter or olive oil.
13. **Extra : Richness:** Stir in a dollop of sour cream or crème fraîche before serving.

14. **Boost : Texture:** Add sautéed mushroom slices or croutons as a garnish.
15. **Why This Soup Stands Out:** This Creamy Mushroom Soup strikes the perfect balance between simplicity and elegance. It's a versatile recipe that can be dressed up for special occasions or enjoyed as a comforting, everyday meal. With its deep mushroom flavor and creamy texture, it's bound to impress your family and guests alike.
16. Give this recipe a try and let me know how it turned out! Don't forget to share it with fellow soup enthusiasts and explore more delicious recipes to warm up your week.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/creamy-mushroom-soup-a-comforting-classic-made-easy/>