


# Beckett's Farm

## STARTERS

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### Mushroom Soup





 250gm mushrooms, chopped


 3 spring onions, chopped

 200ml single cream

 1 tbsp butter

 1 tbsp rapeseed oil

 Salt and pepper

 ½ pint chicken stock

#### Method

1. Melt the butter and rapeseed oil in a large saucepan. Fry the spring onions until soft but not burnt .

2. When soft, add the chopped mushrooms and chicken stock. Cook slowly over a low heat until mushrooms are soft.

3. Using a hand blender, liquidise the mushrooms and add the cream, season with salt and pepper. Serve soup in warm bowls

