

Cream of Chanterelle Soup

3 *green onions*
1 tbsp *lard or EVOO*
200g *button mushrooms*
1 tbsp *tomato paste*
2 tsp *bouillon powder*
4 sprigs *fresh thyme*
1 lb *chanterelle mushrooms*
1 tbsp *flour*
200ml *whipping cream*
350ml *water*
½ tsp *dried tarragon*
 salt

for another five minutes.

Salt to taste.

Finely slice green onions and sautee in lard or olive oil until soft. Add finely chopped button mushrooms, and keep on medium high heat until starting to brown. About 4min. Stir occasionally.

Add tomato paste, bouillon powder, fresh thyme, cleaned and coarsely chopped fresh chanterelle mushrooms, and flour. Cook for another two minutes over medium heat, stirring regularly.

Add whipping cream, one water, and dried tarragon leaves. Simmer