

## Homemade Mushroom Soup – Jones Family Style!

1. We joked about it for a couple of days – never did I think my girls would even entertain mushroom soup – but by all accounts a friend and their mum had made it – it was all over Instagram!
2. We took the biggest saucepan in the house and threw in the 200g washed mushrooms – we did dice them first.
3. After some tears we added thickly chopped onions (we used a medium sized one) - it was as quick as we could get them in the pan to save on tissues.
4. After that it was the chicken stock – once the stock cubes eventually melted in the jug! There was about 450ml of stock
5. We brought it to the boil – didn't take that long really – but they do say a watched kettle never boils – they had a dance around the kitchen while we waited. I didn't dare share the photos.
6. With so much dancing it did nearly boil over, but it was mum to the rescue. I covered it and let it simmer. The recipe said 15 minutes, I said 20 just to be sure.
7. The girls had been busy melting the butter over a pan of boiling water. We used about 50g and this was stirred together with 3 tablespoons of flour, it was a paste, it did not look pretty but an essential part of the process.
8. It was a fight for who would stir the paste into the pan with the vegetables. I ended up doing it myself.
9. The heat was increased to medium and the 350ml of milk was gradually stirred in by my eldest daughter, no surprise that her arm got tired after 30 seconds and my youngest took over, this continued for a while. I have never heard of milk stirring elbow – but it seems to be a real thing.
10. The mixture did thicken with all that loving stirring and started to boil – it was time for me to stir in the 125 ml of double cream. I didn't trust the girls not to sup it.
11. I then cooked it over low heat without boiling for about 10 minutes – checked it and the mushrooms were still a bit firm so kept it on the low heat for another 5 minutes.
12. The girls added a bit of salt and pepper – not too much, as too much salt can ruin a dish very quickly.
13. And after a squizz with the blender – voila – we had home-made mushroom soup for the very first time!

