Less than 45 minutes Serves 6 Share with friends Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- Glug olive oil
- 1 punnet (400g) button mushrooms, sliced
- 1 punnet (200g) portobello mushrooms, sliced
- 1 punnet (150g) shimeji mushrooms, cleaned
- 2 onions, chopped
- 4 stalks celery, sliced
- 3 cloves garlic, chopped
- 8 sprigs thyme
- 4 cups (1L) vegetable stock
- Salt and milled pepper
- 1 tub (250ml) cream
- 2 Tbsp (30ml) butter
- 2 Tbsp (30ml) flour

Toasties:

- Glug olive oil
- 2 large onions, sliced
- 2 Tbsp (30ml) butter
- 4 sprigs thyme
- 1 baguette, sliced
- 1 wheel (100g) camembert, sliced
- Handful fresh thyme, for serving

Method:

- 1. Heat oil in a pot over high heat and brown mushrooms in batches.
- 2. Remove and set aside.
- 3. Sauté onion and celery for about 5-7 minutes or until soft.

- 4. Add garlic and thyme and fry for a minute.
- 5. Return ³/₄ mushrooms to pot and top up with stock. Season.
- 6. Simmer soup for 10 minutes.
- 7. Blitz with a stick blender until smooth.
- 8. Add cream to soup and season to taste.
- 9. Rub butter and flour together using your fingertips, and whisk into soup (making sure there are no lumps).
- 10. Simmer for 5 minutes.
- 11. For toasties, heat olive oil in a pan and sauté onion for 10 minutes or until caramelised.
- 12. Add butter and thyme and cook for another 2 to 3 minutes until dark brown.
- 13. Top baguette slices with camembert and caramelised onion, oven-toasting for about 3 minutes or until cheese melts.
- 14. Top soup with remaining mushrooms, garnish with thyme and serve baguettes
- 15. bites on the side.