

# MUSHROOM THYME CREAM SOUP

By Good Chef Bad Chef



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**Preparation :** 5 min - **Resting :** - - **Cooking :** 6 min - **Equipment :** -

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**Ingredients :** 2-4

- 100 g butter - ¼ cup thyme chopped - 4-5 handfuls mushrooms, sliced or processed - 2 cloves garlic crushed - 1 L stock - 300 ml cream - 100 ml sour cream - ¼ cup chives, chopped - Salt

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1. Using a Magimix Cook Expert, set the temperature to 0°C, speed to 15 and time to 1 minute. Add the mushrooms, butter, thyme, salt and chop.
2. Set the temperature to 110°C, speed to 3 and time to 6 minutes. Add the stock, allow to come up to the boil and cook. During the last 40 seconds, add the cream.
3. Serve with a dollop of sour cream and a sprinkle of chives.

Cook Expert ■

Video and recipe by Good Chef Bad Chef

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