



Creamy Fresh Mushroom Soup 鲜浓蘑菇汤

Ingredients:

- 300 g Fresh Abalone / Oyster Mushroom (Sliced)
- 1 no Big Onion (chopped)
- 2 tbsp Butter
- 2 tbsp Plain Flour
- 250 ml Milk
- 1 pc Chicken Stock Cube
- 700 ml Water
- 50 g Canned Button Mushroom (chopped)
- A little Salt, Pepper, Black Pepper, Mixed Herbs and Oregano (to taste)

材料:

- 300 克 新鲜鲍鱼菇 (切片)
- 1 粒 洋葱 (剁碎)
- 2 汤匙 牛油
- 2 汤匙 面粉
- 250 毫升 鲜奶
- 1 块 鸡精块
- 700 毫升 水
- 50 克 罐装蘑菇 (剁碎)
- 少许 盐, 胡椒粉, 黑胡椒粉, 混合香料和俄立岗

Method:做法 :

1. In the I-chef steamer pot melt the butter. Stir-in the chopped onion to stir-fry until soft. Add in the plain flour and sliced fresh mushroom.
以 I-chef 蒸锅将牛油溶化，放入洋葱爆香至软，加入面粉然后再放新鲜菇拌炒均匀。
2. Pour in the milk, chicken stock and water to boil. Simmer over low heat for 30 minutes. Season with salt, pepper and sprinkle of a little mixed herbs and oregano.
将鲜奶，鸡精块和水倒入煮滚。转慢火焖煮 30 分钟。加入盐和胡椒粉调味，洒上混合香料。
3. Blend the mushroom soup till fine and add in the chopped button mushroom. Bring to I-chef steamer pot boil again and keep warm.
将所有煮好的汤料到进搅拌器打烂至滑。再将汤料到回 I-chef 蒸锅内加入蘑菇煮热。

BY CHEF MARGARET CHENG