

# σχεδία

ΠΕΡΙΟΔΙΚΟ  
ΔΡΟΜΟΥ

## Athens

### Mushroom Soup

A Christmas recipe by Shedia Home and Lefteris Lazarou

#### Ingredients:

- 100 g olive oil
- 1 kg sliced white mushrooms
- 150 g thinly sliced leek
- 150 g onion, cut in half
- 3 springs thyme
- 150 g dry white wine
- 300 g heavy cream
- 1 L vegetable broth
- 15 g salt
- 1 g pepper

#### Directions:

Heat the olive oil in a saucepan. Add the leek, the onion, and the thyme and sauté until they wilt. Then add the mushrooms and allow them to sauté well until their juices come out. Add the wine and wait for the alcohol to evaporate. Then add the vegetable broth and allow to boil over low heat for 30 minutes. Then add the heavy cream, salt, pepper, and continue boiling for another 10 minutes. Remove the pan from the heat. Pass the soup through a blender and then strain it through a sieve.

#### Serving Suggestion:

Garnish with a few sautéed mushrooms and a few croutons.

