



Creamy Hungarian Mushroom Soup

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Creamy Hungarian Mushroom Soup

Creamy Hungarian mushroom soup stands out as possibly the finest mushroom soup you'll

ever taste! Its flavor bursts delightfully, and its velvety texture tempts you to indulge beyond just one bowl.

Ingredients

- 2 tablespoons (40 g) of unsalted butter
- Chopped large onion
- 1 ½ lb (650 g) of mushrooms
- 3-4 crushed garlic cloves
- 2 tablespoons of Hungarian paprika
- 1 tablespoon of dried dill
- 1 tablespoon of tamari soy sauce
- 2 cups (500 ml) of vegetable stock
- 1 cup (250 ml) of milk
- 2 tablespoons of all-purpose flour
- 1 tablespoon of lemon juice
- ½ cup (100 ml) of sour cream
- Salt and freshly ground black pepper to taste

Instructions

1. In a large pot or Dutch oven, melt the butter over medium heat. Sauté the diced onion for approximately 5 minutes until it turns soft and translucent.
2. Add the sliced mushrooms to the pot and cook for 5-10 minutes until they release moisture and start to brown.
3. Incorporate the crushed garlic, Hungarian paprika, dried dill, and tamari soy sauce. Cook for an additional 2 minutes, stirring occasionally.
4. Pour in the vegetable stock, bring it to a boil, then reduce the heat and simmer for 5 minutes.
5. In a separate bowl, whisk together the milk and plain flour until smooth. Slowly add this mixture to the simmering soup, stirring constantly. Cook for another 5-10 minutes until the soup slightly thickens.
6. Remove the pot from the heat and stir in 1 tablespoon of lemon juice.

7. To temper the sour cream, mix it with a few spoonfuls of the hot soup in a small bowl. Gradually stir this tempered sour cream mixture back into the soup.
8. Season the soup with salt and freshly ground black pepper to taste.

Serve hot, optionally garnished with additional dill or a dollop of sour cream. If the sour cream is at room temperature, you can skip the tempering step.