

Garlic Butter Mushroom Soup (Ray)

***Ingredients (for 6 people)***  
2 tablespoons salted [butter](https://www.smulweb.nl/recepten/boter)  
4 [cloves garlic](https://www.smulweb.nl/recepten/knoflook), finely chopped  
10 oz [mushrooms](https://www.smulweb.nl/recepten/paddenstoelen/champignons), washed and dried with paper towels  
1 small onion, chopped  
4 oz dry white wine  
5 oz canned sundried tomato strips in [oil](https://www.smulweb.nl/recepten/olie), (keep 1 tablespoon of the canned oil for cooking)  
12 oz whipped cream  
Salt and [pepper](https://www.smulweb.nl/recepten/peper) to taste  
10 oz baby spinach leaves, washed  
4 oz freshly grated Parmesan [cheese](https://www.smulweb.nl/kaas)  
1 teaspoon [maizena](https://www.smulweb.nl/recepten/maizena) (mix maizena with 1 tablespoon of water for a thicker sauce.  
1 teaspoon dried Italian [herbs](https://www.smulweb.nl/recepten/lasagne/kruiden)  
1 tablespoon fresh [parsley](https://www.smulweb.nl/recepten/peterselie), [minced meat](https://www.smulweb.nl/recepten/lasagne/gehakt)

The mushrooms are first seared in garlic butter infused with sundried tomatoes before stewed in the BEST Tuscan sauce FILLED with Parmesan cheese, herbs and spinach. This makes ordinary mushrooms a spectacular dish! As a side dish or as a veggie dish to you the choice.

#### **Procedure**

-Heat a large frying pan over medium heat. Melt the butter and fry the onion glassy; add the garlic and fry until fragrant (about a minute). Bake the sundried tomatoes and oil with the butter for about 2 minutes to release all flavors. Bake the mushrooms in the tomato flavor for about 5 minutes.  
  
-Pour in the white wine and let it boil down to half, scraping all the pieces from the bottom of the pan. -Turn the heat down to medium heat, add the cream and bring to a gentle boil, stirring occasionally. -Season with salt and pepper to your own taste.  
-Add the spinach leaves; let it shrink in the sauce and then add the Parmesan cheese. Let the sauce simmer for another minute until the cheese melts through the sauce. (For a thicker sauce, add the mixture of milk and cornstarch to the center of the pan and keep simmering while stirring the mixture quickly until the sauce thickens.)  
-Mix in the herbs and garnish with parsley.

Serve over Rice,