



CREAMY VEGGIE MUSHROOM SOUP WITH VEGETABLE BALLS

INGREDIENTS

1 pack Garden Gourmet Vegetable Balls

250 to 300 g mixed mushrooms (such as chanterelles, chestnut mushrooms, button mushrooms)

1 small carrot

1/4 fennel bulb

1 small onion

1000 ml vegetable stock (from 1 stock cube)

150 to 200 ml (vegan) cream

olive oil for frying

a few sprigs of thyme (for garnishing)

CULINARY TIP

Serving tip

This soup tastes even better served with warm bread.



2 SERVINGS



20 MIN



EASY

If you're feeling down because of the cold and rainy weather, this Mushroom Soup with Garden Gourmet Mixed Vegetable Balls will surely boost your mood!

PREPARATION

1. Sautéed the veggies

Cut the carrot, fennel and onion into small pieces. Roughly chop the mushrooms. Sauté the vegetable mixture in the oil until the onion is translucent. Add the mixed mushrooms and bake them.

2. Make the cream soup

Add the stock and bring the soup to a boil. Add the cream, stir, bring back to the boil. Add some salt if necessary.

3. Fry the mixed vegetable balls

Fry the Garden Gourmet Mixed Vegetable Balls on all sides in a little bit of oil until light brown and divide them in soup bowls or plates.

4. Serve, garnish, and enjoy this warm bundle of joy!

Spoon the soup with mushrooms onto the balls and garnish with thyme.

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