



**READY TO COOK**  
BY HARRIS FARM

# PORTOBELLO MUSHROOM, CAULIFLOWER AND BRIE CHEESE SOUP



PREP  
**15 min**



COOK  
**30 min**



SERVES  
**4**

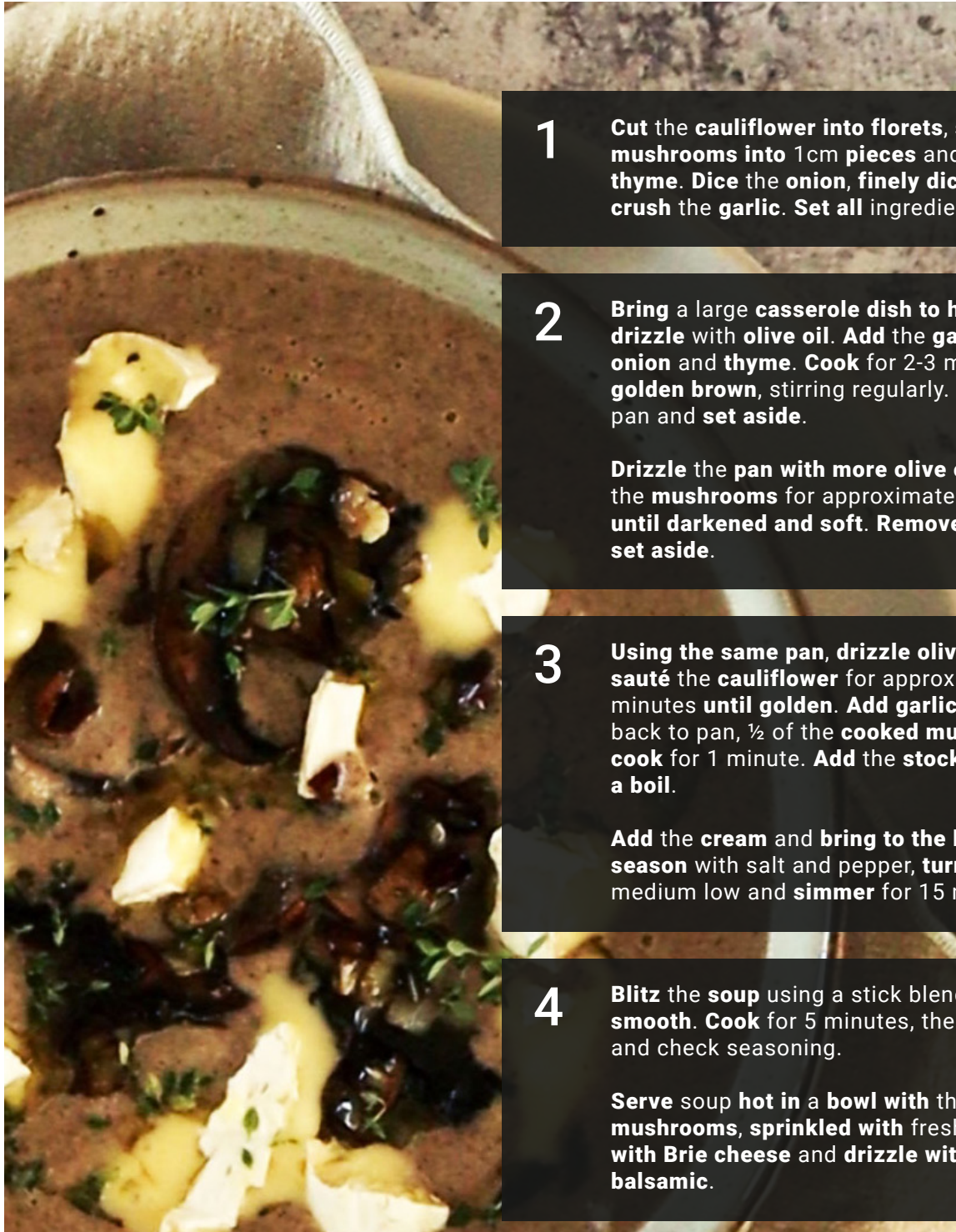
## INGREDIENTS:

- > 1 Brown Onion
- > 1/2 Leek
- > 2 Garlic Cloves
- > 1/4 Thyme Bunch
- > 300ml Cream
- > 500ml Stock
- > 300g Portobello Mushrooms
- > 1/2 Cauliflower
- > 120g Brie Cheese

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Caramelised Balsamic Vinegar
- > Salt and Pepper

# METHOD – GET COOKING!



**1** Cut the **cauliflower into florets**, **slice the mushrooms into 1cm pieces** and **pick the thyme**. **Dice the onion, finely dice the leek and crush the garlic**. **Set all ingredients aside**.

**2** Bring a large **casserole dish to high heat** and **drizzle with olive oil**. **Add the garlic, leek, onion and thyme**. **Cook for 2-3 minutes until golden brown**, stirring regularly. **Remove from pan and set aside**.

**Drizzle the pan with more olive oil** and **sauté the mushrooms** for approximately 4-5 minutes **until darkened and soft**. **Remove from pan and set aside**.

**3** Using the same pan, **drizzle olive oil** and **sauté the cauliflower** for approximately 4-5 minutes **until golden**. **Add garlic onion sofrito** back to pan,  $\frac{1}{2}$  of the **cooked mushrooms** and **cook for 1 minute**. **Add the stock and bring to a boil**.

**Add the cream and bring to the boil again**, **season with salt and pepper**, **turn down heat to medium low** and **simmer for 15 minutes**.

**4** **Blitz the soup** using a stick blender **until smooth**. **Cook for 5 minutes**, then **turn off heat** and check seasoning.

**Serve soup hot in a bowl with the remaining mushrooms, sprinkled with fresh thyme**. **Top with Brie cheese and drizzle with caramelised balsamic**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover mushrooms in a pasta dish or risotto or simply just pan fry them for an avocado and toast breakfast.
- Use the leftover thyme on any protein or roasted vegetables.
- Once the brie has been added, press it down so it melts into the hot soup.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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