



## MUSHROOM SOUP

### INGREDIENTS:

1 large onion  
1 medium-sized leek  
2 potatoes  
200 g button mushrooms  
100 g dried mushrooms (e.g., boletus, bay bolete, buttercup)  
100 g Sokolów beef-vegetable broth  
400 ml water  
150 ml milk  
50 g butter  
bread for croutons  
salt, pepper  
fresh herbs for decoration

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### PREPARATION:

1. Chop and salt the vegetables.
2. Simmer the button mushrooms and dried mushrooms in butter.
3. Then pour the broth and water over the whole thing and cook for about 25 minutes until soft.
4. Meanwhile, dice the bread and fry in butter.
5. Add milk to the broth, blend to a smooth paste, season with salt and pepper.
6. Serve with croutons and garnish with fresh herbs.