

RECIPE

HUNGARIAN MUSHROOM SOUP

PREP TIME
ABOUT 15 MINUTES TO
SLICE AND CHOP

COOKING TIME
40 MINTES ON STOVETOP

NOTES

- SERVES 6-8
- SEE THE DIRECTIONS FOR DRY SAUTE OF MUSHROOM.



INGREDIENTS

- 4 MEDIUM YELLOW OR WHITE ONIONS (ABOUT 1½ LB.)
- 2 LB. SHIITAKE
- 2 MEDIUM CARROTS (ABOUT 12 OZ.)
- 6 GARLIC CLOVES
- 2 HANDFULS OF PARSLEY LEAVES
- ½ CUP (1 STICK) UNSALTED BUTTER
- KOSHER SALT
- 4 TSP. HUNGARIAN SWEET PAPRIKA
- 4 TSP. DRIED DILL OR ¼ CUP FRESH DILL
- 2 TSP. DRIED THYME OR 2 TBSP. FRESH THYME
- 6 CUPS LOW-SODIUM VEGETABLE BROTH
- 2 CUPS WHOLE MILK
- ¼ CUP ALL-PURPOSE FLOUR
- ¾ CUP SOUR CREAM, PLUS MORE FOR SERVING
- FRESHLY GROUND BLACK PEPPER



Prepare your ingredients. Chop 4 medium yellow or white onions (about 1½ lb.) into ¼" pieces. (You should have about 4 cups.) Look over your shiitakes, they should already be clean but you can use a paintbrush to brush away any dirt. Remove and discard stems; slice caps ¼" thick. Peel 2 medium carrots (about 12 oz.). Cut crosswise into ¼"-thick pieces or rough chop...all depends how you like your soup to look.

Smash, peel, and finely chop 6 garlic cloves. Finely chop 2 handfuls of parsley leaves with tender stems until you have ¼ cup; set parsley aside.

I like to dry saute my mushrooms to give them a better texture for this soup. Heat a medium Dutch oven or other heavy pot first, throw in the mushrooms with some kosher salt and saute on high heat until it looks like most of the moisture has been driven off. (At first it looks like nothing, then you will start to see the mushrooms release liquid). take the mushrooms out and set aside.

Now melt the ½ cup (1 stick) unsalted butter over medium heat. It releases all the browned mushroom bits. Add onion and a pinch of kosher salt (this will help the onion release water and cook more quickly) and cook, stirring occasionally with a wooden spoon, until onion is softened and browned, about 10 minutes. Add carrots to pot and cook, stirring often 12–16 minutes. Add garlic, 4 tsp. Hungarian sweet paprika, 4 tsp. dried dill or ¼ cup fresh dill, and 2 tsp. dried thyme or 2 Tbsp. fresh thyme and cook, stirring often, until fragrant, about 2 minutes.

Add 6 cups low-sodium vegetable broth and bring to boil over high heat. Reduce heat to medium-low and simmer, uncovered, 10 minutes.

Now add the mushrooms back in.

Whisk 2 cups whole milk and ¼ cup all-purpose flour in a small bowl or measuring glass to combine. Pour into soup and stir well. Bring to a boil over high heat. Reduce heat to medium-low and simmer until soup is thick enough to thinly coat spoon, about 8 minutes. Remove from heat.

Mix ¾ cup sour cream and 2–3 Tbsp. broth from soup until loose, then add to soup and stir well to incorporate. Season with salt and freshly ground black pepper.

Ladle soup into bowls and top each with a dollop of sour cream, some reserved parsley, and a pinch of paprika.

Do ahead: Soup (without sour cream and toppings) can be made 3 days ahead. Let cool; cover and chill. Reheat before adding sour cream as directed.

Adapted from Bon Appetit Hungarian Mushroom Soup Feb. 2021