

# TONG CHAN

Registered Ordinary Partnership

## Mushroom Cream Soup



### Stock ingredients:-

One	whole chicken bone
¼ cup	chopped carrots
¼ cup	chopped onion
¼ cup	chopped celery
2 pieces	Bay leaf
1 tea spoon	black pepper
7 cups	water

### How to prepare chicken stock:-

1 Take off the skin and fat from the chicken bones. Bring to the boil with good portion of water on medium heat; then simmer and add the rest of the ingredients. Do not stir while boiling. Spoon off the fat and froth. Sieve for clear stock when it amounts to 5 cups

### Ingredients of mushroom cream soup:-

2 – 3 cup	water
100 grams	straw mushrooms
one table spoon	Vinegar
2 table spoons	salted butter
3 table spoons	chopped onion
1 table spoon	celery
3 table spoons	tapioca flour
¼ cup	dry tapioca flour
4 cups	chicken stock
½ cup	fresh milk
¼ cup	double cream
1 tea spoon	salt
one pinch of	pepper

### Method:-

- 1 Boil mushroom with added vinegar, then put mushroom in cold water before cutting them in small pieces
- 2 Fry chopped onion and chopped celery with butter on medium heat until they are softened, then add tapioca flour and dry tapioca starch and pour in chicken stock and stir continuously until the stock is thickened..
- 3 Sieve for creamy soup and boil on low heat, put in fresh milk, cream, salt; pepper and mushroom.

Remarks:- To keep the soup warm, the soup container should be put in another pot with hot water in order to avoid thickening the soup.