

Hungarian Mushroom Soup

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Rich and creamy, this Hungarian Mushroom Soup is loaded with flavors ranging from Hungarian sweet paprika to dill weed and even a splash of lemon. It's a comforting vegetarian soup that's perfect for the cooler months.

Prep Time: 10 mins **Cook Time:** 35 mins **Total Time:** 45 mins

Servings: 6 servings

Ingredients

- 4 tablespoons unsalted butter
- 2 cups diced onions
- 1 pound fresh button mushrooms , sliced (reserve and sauté 1 cup for garnish)
- 2 teaspoons dried dill weed
- 1 tablespoon Hungarian sweet paprika
- 1 tablespoon low-sodium soy sauce
- 2 cups vegetable broth
- 2 tablespoons cornstarch
- 1 cup whole milk
- 1/2 cup sour cream
- 2 teaspoons lemon juice
- 1/4 cup chopped parsley
- 1 teaspoon salt



- 1/4 teaspoon ground black pepper
- pinch of cayenne pepper
- Garnish: sautéed sliced mushrooms, fresh chopped parsley, dollop of sour cream
- Popovers or sliced dutch oven bread, for serving, optional

Instructions

1. Melt butter over medium heat in a 5 quart dutch oven or heavy bottomed pot. Add onions and sauté for 3 to 4 minutes until softened and translucent. Add in the mushrooms and cook 5 minutes.
2. Stir in the dill, paprika, soy sauce, and vegetable broth. Reduce heat to medium-low and very gently simmer, covered, for 15 minutes.
3. In a small bowl, whisk together the corn starch and milk until completely blended; stir mixture into the soup until incorporated. Place the cover back on the pot and gently simmer, stirring occasionally, for another 10 or so minutes.
4. Stir in the sour cream, lemon juice, parsley, salt, pepper, and a pinch of cayenne.
5. Cook for another 3 minutes or so over low heat until warmed through (do not allow it to boil.)
6. Serve in bowls and garnish with sautéed mushrooms, a dollop of sour cream, and additional parsley. Enjoy with some crusty bread on the side.

Notes

Do not boil. You want to keep this soup at a gentle simmer throughout the cooking process but especially after adding the sour cream. Bringing it to a boil could cause it to curdle.

Use Hungarian Paprika. If you want the full flavor of this soup, Hungarian Paprika is a must. Regular paprika does not compare when it comes to the depth of flavor in paprika imported from Hungary. If you can't

find any at your local store, you can get Hungarian Paprika online. For this recipe, I used Hungarian sweet paprika, which has a sweet and mild flavor. If you want a little more kick to your soup, you can use Hungarian Half Sharp Paprika, which is a bit spicier. Avoid Spanish paprika.

Nutrition

Calories: 188 kcal · Carbohydrates: 15 g · Protein: 5 g · Fat: 13 g · Saturated Fat: 8 g · Polyunsaturated Fat: 1 g · Monounsaturated Fat: 3 g · Trans Fat: 1 g · Cholesterol: 34 mg · Sodium: 733 mg · Potassium: 460 mg · Fiber: 2 g · Sugar: 7 g · Vitamin A: 1392 IU · Vitamin C: 10 mg · Calcium: 97 mg · Iron: 1 mg

Nutritional information given is an automatic calculation and can vary based on the exact products you use and any changes you make to the recipe. If these numbers are very important to you, I would recommend calculating them yourself.

Other Notes

Course: Soup Cuisine: Hungarian

Keyword: mushroom soup, vegetarian dinner recipes, vegetarian soup recipes

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