


# Vegan Mushroom Soup

Disney's Animal Kingdom Lodge

Boma

## Ingredients

-  2 tablespoons Cornstarch
-  1 ounce Olive Oil
-  4 ounces Diced Onions
-  1 pound Button Mushrooms
-  1 tablespoon Dried Porcini Mushroom Powder
-  ½ gallon Water
-  ¾ ounce Vegetable Base
-  To Taste Salt
-  ½ ounce Fresh Garlic
-  ¾ ounce Fresh Basil



## Directions

1. Sauté diced onions with olive oil until translucent. Add button mushrooms, dry porcini mushroom powder, water, vegetable base, fresh garlic, and seasoning.
2. Cook for 20 minutes. Remove stems from basil. Add basil leaves at the end. Then puree with an immersion blender.
3. Bring back to a boil. Combine the cornstarch with 2 tablespoons of cold water.
4. Stir and add to the boiling soup while whisking continuously.
5. Adjust seasoning if needed.

