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Creamy Hungarian Mushroom Soup (Best Ever Recipe!)

If you love rich, comforting soups, this Creamy Hungarian Mushroom Soup might become your new favorite. It's packed with earthy mushroom flavor, creamy texture, and warm Hungarian spices that make every spoonful irresistible. This cozy one-pot recipe is perfect for chilly evenings, weeknight dinners, or a make-ahead meal for the week.



Creamy Hungarian Mushroom Soup

Ingredients (Creamy Hungarian Mushroom Soup)

- 2 tbsp (40 g) unsalted butter
- 1 large onion, chopped
- 1 ½ lb (650 g) mushrooms, sliced
- 3-4 garlic cloves, crushed
- 2 tbsp Hungarian paprika
- 1 tbsp dried dill
- 1 tbsp tamari soy sauce
- 2 cups (500 ml) vegetable stock
- 1 cup (250 ml) milk
- 2 tbsp all-purpose flour
- 1 tbsp lemon juice
- ½ cup (100 ml) sour cream
- Salt and freshly ground black pepper, to taste



Instructions (Creamy Hungarian Mushroom Soup)

- 1. Sauté the aromatics
- In a large pot or Dutch oven, melt the butter over medium heat. Add the chopped onion and cook for about 5 minutes, until soft and translucent.
- 2. Cook the mushrooms
- Add the sliced mushrooms and cook for 5-10 minutes, allowing them to release moisture and begin to brown.
- 3. Add spices & seasonings
- Stir in the crushed garlic, Hungarian paprika, dried dill, and tamari soy sauce. Cook for 2 minutes, letting the flavors bloom.
- 4. Simmer the soup
- Pour in the vegetable stock. Bring to a boil, then reduce heat and let it simmer for 5 minutes.
- 5. Thicken the soup

- In a small bowl, whisk together the milk and flour until smooth. Slowly add this mixture into the pot while stirring continuously. Cook for another 5–10 minutes until the soup thickens slightly.
- 6. Add creaminess
- Remove from heat and stir in the lemon juice.
- 7. Temper the sour cream
- In a separate bowl, mix the sour cream with a few spoonfuls of hot soup, then slowly stir it back into the pot.
(If your sour cream is at room temperature, tempering can be skipped.)
- 8. Final seasoning
- Taste and adjust with salt and freshly ground black pepper.

Serve & Enjoy!

Serve hot, topped with extra dill or an extra swirl of sour cream. This soup pairs beautifully with crusty bread or a fresh green salad.