



Onion and Mushroom Soup with Fenugreek Cheese



Ingredients

- 1500 grams onions
- 2 bay leaf
- sprig of thyme to taste
- 250 grams chestnut mushrooms
- 1 potato
- 1000 milliliters of water
- 2 beef stock cube
- 1 jar of Henri Willig black garlic honey (to taste)
- butter
- 1 sourdough baguette
- herbed cream cheese to taste
- 1 Fabulous Fenugreek by Jacob Willig to taste
- salt to taste

Nothing beats a warm bowl of creamy onion and mushroom soup on a cold day, served with crispy gratinated baguette. The soup combines caramelized onions with chestnut mushrooms for a rich, smooth flavor that you'll enjoy immediately. The baguette with cream cheese and melted fenugreek cheese makes the dish extra special, while the black garlic garum adds a deep, savory note. This onion and mushroom soup recipe is easy to make and perfect for sharing, whether as a lunch or dinner on a cozy evening at home.

Preparation

- 1: Halve the onions and slice them into rings.
- 2: Heat the butter in a large pan and cook the onions for about 30 minutes, until golden brown and caramelized. Add the bay leaf and thyme during the last 10 minutes, then set aside.
- 3: Fry the mushrooms in the same pan with butter. Then add the onions, bay leaf, and thyme back in, along with garlic powder and black garlic honey to taste.
- 4: Peel the potato and cut it into quarters. Add the pieces to the pan along with the stock and the boiled water. Let it simmer gently for about 20 minutes, until the potato is tender.
- 5: Remove the bay leaf and thyme from the soup. Blend part of the soup until smooth, then stir it back in for a creamy texture. Let the soup simmer for another 5 minutes.
- 6: Preheat the oven to 200 °C.
- 7: Halve the baguette and spread the cut sides with cream cheese. Sprinkle with grated fenugreek cheese and gratinate in the oven until the cheese is melted and lightly golden brown.
- 8: Cut the bread into pieces and serve with the creamy onion and mushroom soup.

How to Achieve the Perfect Caramelization of Onions

The secret to a rich, deep flavor in this onion and mushroom soup lies in the onions. Slice the onions into half rings and slowly sauté them in butter over low to medium heat. It takes about 30 minutes, but patience pays off: the onions



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turn golden brown, sweet, and full of flavor. Add the bay leaf and thyme only in the last ten minutes so the herbs release their aroma gradually without overpowering the soup. Stir regularly to prevent the onions from burning and allow their natural sugars to slowly surface. The result is a creamy, rich base that gives the soup its character and pairs perfectly with the gratinated baguette.



Turn Comfort Food into a Celebration

Spoon the creamy onion and mushroom soup into beautiful bowls and place the gratinated baguette on top, allowing it to soften in the warm soup and the cheese to melt deliciously. Garnish with a sprig of fresh thyme and finish with a light sprinkling of grated fenugreek cheese for an extra deep, savory flavor. Serve the bowls on plates or wooden boards so the presentation looks inviting and elegant. This way, the comfort food becomes more than just a meal—it's an experience: warming, flavorful, and perfect to share during a cozy evening, a dinner with friends, or a special moment for yourself. Every bite of the creamy soup with the soft, cheesy baguette feels like pure indulgence.

This recipe was created by [Samantha's Kitchen](#).
