

# kitunguu matawi & white wine soup



Without doubt, your next favorite soup is my kitunguu matawi and white wine mushroom soup!!!



## Ingredients

1 cup of dania stems	500 ml of heavy cream
1 cup of kitunguu matawi (spring onion)	1/4 cup of white wine
1/2 a teaspoon of white pepper	Dania leaves
1/2 a teaspoon of thyme	2 cups of chopped mushrooms
1/2 a teaspoon of oregano	1/2 teaspoon of cumin
1/2 a teaspoon of garlic powder	

## Method

Start with the creamy base. In your sufuria, add the dania stems and red onion. Let this simmer until fragrant, then add the thyme, oregano and pepper. Let this cook down for about 3 minutes, then add the cream and garlic powder. Allow this to simmer for 5 minutes, then add the white wine, and let this simmer for another 10-15 min on low heat.

In a separate pan, let the mushrooms sautee together with the cumin for a couple of minutes until browned. Mix a couple into the creamy base, then ladle everything into your bowl. Garnish with your fresh dania and serve.



SERVE WITH: on it's own, or preferably with some fresh bread

---

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/kitunguu-matawi-white-wine-creamy-mushroom-soup/>

Video: <https://youtu.be/ye5fW5RqWnY>