**Leek and Fennel Soup with Shittake Mushrooms**

* Prep time - 6
* Cook time - 20 mins
* Total time - 26
* Servings - 2 main or 4 as a side dish

**Ingredients**

2 large leeks

3 cloves minced garlic

1 large bulb fennel

3 tbsp olive oil

Large pinch salt & pepper

3 sprigs fresh thyme

1l vegetable stock

*To top*

50g shiitake mushrooms

1 clove garlic (optional)

Sprig fresh thyme

Tsp Olive oil

Pinch Salt

**Method**

Prep the leeks by slicing them into approx 3cm thick dice

Add the leeks to a large pot with a tsp olive oil and fresh thyme and simmer for 5 minutes

Chop and dice the fennel then add to the pan with the chopped leeks and cook for a further 5 minutes

Once the leeks and fennel have softened add the minced garlic cloves and simmer for a further 1 minute

Add the 1l of vegetable stock and a large pinch of salt and pepper, the simmer for around 10 minutes

Using a hand blender or a food processor add the soup mix and blend until silky smooth

In a small frying pan, add a drizzle of olive oil, fresh thyme and chopped shiitake mushrooms and gently fry until browned and slightly crispy

(optional) add the minced garlic to the mushrooms and fry for a further 1 minute until cooked

Serve the creamy soup into two bowls then add the shiitake mushrooms

Swirl a glug of olive oil on top and garnish with the fennel leaves