Mushroom Soup

Mushrooms are very important in Latvian cooking. In addition to the usual store-bought varieties, many wild mushroom varieties are used. The most common are chanterelles (gailenes), boletus or ceps (bekas). Identification of mushrooms is an art and my mother was very good at it. I grew up eating many wild mushrooms with interesting and varied flavours. I would not risk attempting to identify all of these but those that I know, I know well.

1 onion, chopped
2 tsp butter
4 cups mixed wild mushrooms, chopped
4 cups stock
salt and pepper to taste

Fry onion in butter until soft. Add mushrooms and fry for 5 minutes. Add stock. Cook 10 minutes and serve.