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Recipe # 70 – Shitake Mushroom Cream Sauce

Preparation time: 5 min – Cooking time: 8 mins

Ingredients

1 clove garlic pureed
200 gms of shitake mushrooms sliced
Pinch cayenne pepper
Salt to taste
Wine glass of cream
50 gms of butter

Method

1. Place butter, salt, cayenne pepper, garlic and mushrooms into pot on medium heat
2. Cover with lid and cook for 4 minutes stirring from time to time
3. Add cream, bring to boil and simmer for a further 3 minutes
4. Serve immediately

Serves 3

