

MUSHROOM SHERRY SAUCE



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Dit moet jy maak nadat jy jou steak in jou pot of pan gebraai het om al daardie lekker flavour in jou sous te kry.

1 punnet of white button mushrooms, sliced
125 ml fullcream milk
125 ml cream
2 ml Ina Paarman garlic and chilli seasoning
Aromat
Freshly ground black pepper
50 ml Old Brown sherry or port
5 ml cornflour (Maizena) mixed with a little bit of cold milk until smooth

Increase the heat to maximum and add the sliced mushrooms. Fry for a few minutes. Add the milk, cream, seasonings and sherry. It is very important to scrape the bottom of the casserole with a spatula or egg lifter with a straight edge. All the flavour now sits at the bottom of the pot and you need to incorporate it into your sauce.

Cook the sauce for about two minutes; add the Maizena mixture and stir all the time. It will thicken slightly. Remove from the stove.

If you prefer more sauce, simply double up the above sauce recipe.

Serving:

Serve the sauce separately in a gravy boat, or,

Place the fillet slices in a serving dish and pour the sauce over. Just take note of which slices are medium done, etc.
Serve with oven roasted potato wedges and vegetables
Savoury rice or even mash is delicious with this dish

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