

JENS CREAMY MUSHROOM SAUCE



By Food lovers recipes

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INGREDIENTS

1 punnet button mushrooms

1 medium onion

1 pot fresh cream (+ – 300ml)

2 tablespoons Corn Flour (mixed in a little cold water)

Aromat

Black Pepper

METHOD

Chop and fry onion until translucent. Slice up mushrooms and add to onions. Should take a minute or three until mushrooms are cooked. Pour cream in. Add Aromat and black pepper. (personal taste differs on amount to add) Lastly add corn flour mix and let simmer for couple minutes. (add more corn flour if you prefer a thicker sauce)

Its just as fabulous over steak or chicken breasts too

SOURCE/PHOTO: Jen Jordaan Sues