

MUSHROOMS IN A BRANDY SAUCE

INGREDIENTS

250g Portabelini or Wild mushrooms
1 clove garlic, finely minced
1 tbsp butter
1 tbsp olive oil
60ml marsala or sherry or brandy
1/4 tsp finely chopped red chili
1 tsp finely chopped thyme
1/2 cup cream

1 tsp black truffle paste (optional)

METHOD

1. In a pan heat the olive oil, butter the garlic and chili
2. Cook for 1-minute or 2 until garlic gets a touch of gold, now add the sliced mushrooms (brush and remove tough parts first)
3. Cook the mushrooms for a few minutes, add a little extra olive oil if you need
4. Once the mushrooms are cooked add the marsala and burn off the alcohol
5. Add the cream and reduce
6. Now add the parsley and stir through before serving - add the truffle if using it

THE
COOKERY

by The Secret Jozi Chef