

Pan Fried Wild Mushrooms

Make the most of the earthy flavours of mushroom

Ingredients

250g Portabelini or Wild mushrooms
1 clove garlic, finely minced
2 tbsp butter
3 tbsp olive oil
60ml marsala or sherry
1/4 tsp finely chopped red chili
1 tbsp finely chopped flat leaf parsley
2 tbsp cold butter, cut into pieces

Method

1. In a pan heat the olive oil, butter until bubbling
2. Now add the garlic and chili to the pan
3. Cook for 1-minute, now add the sliced mushrooms (brush and remove tough parts first)
4. Cook the mushrooms for a few minutes, add a little extra olive oil if you need
5. Once the mushrooms are cooked add the marsala and burn off the alcohol
6. Add the flat leaf parsley
7. Now add the cold butter and stir through before serving

THE
COOKERY

by The Secret Jozi Chef

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