

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