

PAN FRIED MUSHROOMS WITH BRANDY

INGREDIENTS

250g Portabelini or Wild mushrooms

1 clove garlic, finely minced

2 tbsp butter

3 tbsp olive oil

60ml brandy or sherry

1/4 tsp finely chopped red chili

1 tsp fresh thyme leaves

1 tbsp finely chopped flat leaf parsley

2 tbsp cold butter, cut into pieces

250ml cream (optional)

METHOD

STEP 1:

In a pan and the olive oil, butter, garlic, thyme and chili then bring the pan up to heat until the thyme is popping and the garlic fragrant.

STEP 2:

Now add the sliced mushrooms (brush and remove tough parts first)

STEP 3:

Cook the mushrooms for a few minutes, add a crack of salt to help draw the moisture from the mushrooms.

STEP 4:

Once the liquid from the mushrooms has evaporated and the mushrooms are cooked add the brandy and burn off the alcohol. Add the cream, if using, then add the flat leaf parsley. Now add the cold butter and stir through before serving

THE COOKERY

by The Secret Jozi Chef