

Mushroom sauce

4 servings

250 g mushrooms (champignons, porcini mushrooms, chanterelles, etc.)

1 tbsp finely chopped yellow onion

25 g butter

1 tbsp wheat flour

3 dl cream

2 dl water (optional)

0.5 tbsp Japanese soy sauce

0.75 tsp salt

1 tsp white pepper

(1 tsp cayenne pepper)

Clean the mushrooms and cut the large ones into smaller pieces. Peel and chop the onion.

Sauté the onion in the butter until soft and shiny. Add the mushrooms.

Cook covered for 6 minutes. Stir a few times.

Dust with flour and stir.

Add cream, soy sauce, water and spices. Cook uncovered for 10 minutes. Stir a few times.

Add more water or cook longer to get the right consistency.

Taste.