

Mushroom stew

250 g mushrooms (champignons, chanterelles, etc.)
1 tbsp finely chopped yellow onion
50 g butter
1 tbsp wheat flour
3 dl cream
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.

Sprinkle the flour over and stir.

Add the cream and spices. Cook uncovered for 10 minutes. Stir a few times.

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

Taste.