

Hot sandwiches with mushroom stew

250 g mushrooms (champignons, chanterelles, etc.)
1 tbsp finely chopped yellow onion
50 g butter
1 tbsp wheat flour
2 dl water
3 dl cream
0.75 tsp salt
1 pinch white pepper
(1 pinch 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 water, cream and spices. Cook uncovered for 10 minutes. Stir a few times.

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

Taste.

Warm sandwiches with mushroom stew

4 slices of sliced bread
8 slices of tasty cheese
1 tomato

Preheat the oven to 225 °C (437 °F).

Place bread on baking paper and spread the stew over the bread.

Top with cheese and tomato slice.

Bake in the middle of the oven for about 12-14 minutes.