

Creamy Mushroom Sauce

Serves: 1

Prep time: 5 Minutes

Cooking time: 10 Minutes

Ingredients:

- 1 teaspoon oil
- 1 teaspoon butter
- ½ [shallot](#), chopped
- 6 [swiss mushrooms](#), cored, peel and sliced
- 1 teaspoon thyme leaves
- ½ teaspoon minced, garlic
- 4 tablespoons cream
- 3 tablespoon water
- pinch of [Vegeta](#)
- 1 teaspoon corn flour
- 1 teaspoon Dijon mustard
- 1 teaspoon [Worcestershire Sauce](#) *optional



This sauce is lovely, served over toast, steak, sausages or pasta

Method:

- Heat oil in a small pan over a medium heat
- Add onion and garlic and cook for 1-2 minutes until transparent and softens
- Remove from pan, wipe pan clean
- Add the butter to the pan, melt over medium heat
- Add the mushrooms, pan fry for 2-3 minutes
- Add the cream, water, Worcestershire sauce
- Add cornflour and vegeta to a little water and mix to a paste
- Add the mixture to the creamy mushrooms and stir till thickens
- Add the onion and garlic to the creamy mushrooms and serve

Note: If serving with pasta, you may need double the recipe