

swiss brown & shiitake mushroom sauce

preparation: 10 minutes cooking: 16 minutes serves: 4



2 tbs olive oil
400g Swiss brown mushrooms, sliced
100g shiitake mushrooms sliced
1 tbs balsamic vinegar
1 cup beef or chicken stock
2 tsp cornflour
1 tsp brown sugar
2 tbs fresh thyme leaves
salt & ground black pepper, to taste

1. Heat oil in a medium frying pan over high heat. Add mushrooms & cook, tossing frequently, for 6 minutes or until mushrooms are tender. Stir in balsamic vinegar & cook for 1 minute.
2. Combine 1 tbs stock, cornflour & brown sugar in a small bowl. Stir cornflour mixture & remaining stock into mushrooms. Bring to the boil, stirring often. Reduce heat to medium & cook, stirring occasionally, for 5 minutes or until sauce thickens slightly. Stir in thyme & season with salt & pepper.
3. Serve mushroom sauce with barbecued steaks or toss mushroom sauce with pasta & serve with grated parmesan cheese.