

Creamed chanterelles (For 2 persons)

Vegetables 200 g fresh chanterelles
 1 sliced onion (30g)

Other 1 teaspoon butter
 2 teaspoons of white wine
 200 ml cream

Condiments ½ clove of garlic, chopped
 ½ bay leaf
 1 teaspoon chopped parsley
 pepper
 salt



- Clean the mushrooms just wash and drain well and cut them in slices.
- The shallots or onion and sauté garlic in butter, the mushrooms and bay leaf add, with white wine and clear. Pour in the cream in the pot, let it boil a little, with the parsley, salt and pepper to taste and serve.
- Maybe bind with cornstarch.

Tip

- Instead of chanterelles, they can also use mushrooms or porcini mushrooms.