

## 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.

