




## Caramelised onion and exotic mushroom boerewors roll

*Razzle-dazzle this South African favourite with a few easy steps.*

 Less than 45 minutes    **Serves:** 2

**Recipe Type:** Mains

**Main Ingredient:** Lamb

### Ingredients

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- 1 knob PnP butter .....
- 1 PnP onion, finely slice .....
- 1 cup exotic mushrooms, sliced .....
- 45 ml PnP balsamic vinegar .....
- 30 ml PnP brown sugar .....

### Method

- Melt a knob of butter in a pan and fry 1 finely sliced onion until golden.
- Add exotic mushrooms, balsamic vinegar and brown sugar and stir until dissolved.
- Increase heat and cook until caramelised.
- Season to taste and spoon onto boerewors.