




# Mushroom sauce

*A steak sauce classic!*

 Less than 30 minutes    **Serves:** 4

**Recipe Type:** Sauces

## Ingredients

### Main Ingredients

- 1 shallot, chopped .....
- 2 PnP garlic cloves, chopped .....
- 2 knobs PnP butter .....
- 1 punnet white mushrooms, sliced .....
- 1 sprig PnP thyme .....
- 125 ml PnP dry white wine .....
- 250 ml PnP thick cream .....
- 1 dash salt and milled pepper .....

## Method

- **Sauté** shallot and garlic in a knob of butter and set aside.
- **Heat** the remaining butter and brown mushrooms.
- **Return** shallots to pan.
- **Add** thyme, wine and cream.
- **Simmer** until reduced by half.
- **Season** and serve.