KIKKOMAN

Mushroom sauce with cream, mustard and soy sauce

Total time **15 mins** **5 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
1,132 kJ / 272 kcal

Fat: **25.9 g** Protein: **5.3 g**
Carbohydrates: **4.1 g**

INGREDIENTS

1 portion(s)

150 g	porcini mushrooms
2 tbsp	oil for frying
100 ml	double cream
2 tsp	Dijon mustard
2.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
	Black pepper
	Fresh chopped parsley

PREPARATION

Step 1

Clean and chop porcini mushrooms, fry them in hot oil in a frying pan until sauteed.

Step 2

Remove the mushrooms from the frying pan and wipe off the remaining oil.

Step 3

Add cream, mustard and soy sauce and bring all to boil, mix it to a smooth sauce.

Step 4

Add mushrooms, season the dish with black pepper and serve it hot with your choice of meat (e.g. steak). Garnish with fresh parsley.