KIKKOMAN

Vegetarian mushroom and dark beer stew

Total time **45 mins** **15 mins** preparation time **30 mins** cooking time

INGREDIENTS

2 portion(s)

250 g	button mushrooms
2	carrots
3 tbsp	olive oil
2	sprigs thyme
1 tsp	freshly ground black pepper
100 ml	dark beer
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
200 ml	vegetable stock
50 ml	double cream
300 g	potatoes

PREPARATION

Step 1

250 g button mushrooms - **2** carrots - **2 tbsp** olive oil - **2** sprigs thyme - **1 tsp** freshly ground black pepper

Peel and slice the carrots. Clean and halve the mushrooms. Sauté in a saucepan with the olive oil. Add the thyme and pepper.

Step 2

300 g potatoes - **1 tbsp** olive oil - **100 ml** dark beer - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **200 ml** vegetable stock - **50 ml** double cream

Peel the potatoes, cut them into bite-sized pieces and toss with a tablespoon of olive oil. Roast at 200 °C for about 30 minutes, until golden and tender. While the potatoes are baking, pour the beer into the saucepan from Step 1, add the Kikkoman Soy Sauce and simmer for a few minutes until slightly reduced. Add the stock and cream, cover and simmer for 10 minutes. Serve with the roasted potatoes.