

Extreme Mushroom Sauce

Good handful of mushrooms finely sliced
1 clove of garlic per 3 mushrooms finely chopped
Good dollop of 'white wine' (dry sherry!)
Salt & pepper
Heaped teaspoon of cornflour dissolved in a little water
2 teaspoons oil

In a small pan warm the garlic in the oil (do not fry). Add the mushrooms and seasoning and stir for a few seconds. Cover the pan and turn up the heat slightly. Stir every few minutes, until after the mushrooms have started to weep. Add wine and lower heat. Allow to sit at or close to a gentle simmer, stirring occasionally and keeping the pan covered. When a good amount of liquid is in the pan, raise heat to bring the contents to a low boil and add the cornflour mixture. Stir for a minute or two until the sauce has thickened. Keep warm until needed to serve.

Don't use too much garlic – choose smaller cloves rather than big ones. The garlic can overpower and spoil the sauce if you overdo it.