







### Creamy mushroom sauce

200 g of mushrooms, lemon juice, 1 onion, 80 g butter, 40 g flour, 3/8 l broth or water, salt, 1/8 l sour cream, parsley (+ vinegar and powdered sugar)

Cleaned mushrooms cut into pieces, drizzle with lemon juice and simmer on half of the butter with finely chopped onion. From other half of the butter and flour make a light roux, dilute it with broth or water, and simmer for 20 minutes. Add salt, mushrooms, sour cream (we also add cream) and finely chopped parsley. In the end, the taste is finished by adding vinegar (or lemon juice), powdered sugar, salt, and pepper, until it tastes right.

