

# creamy mushrooms

#recipeforRuchita

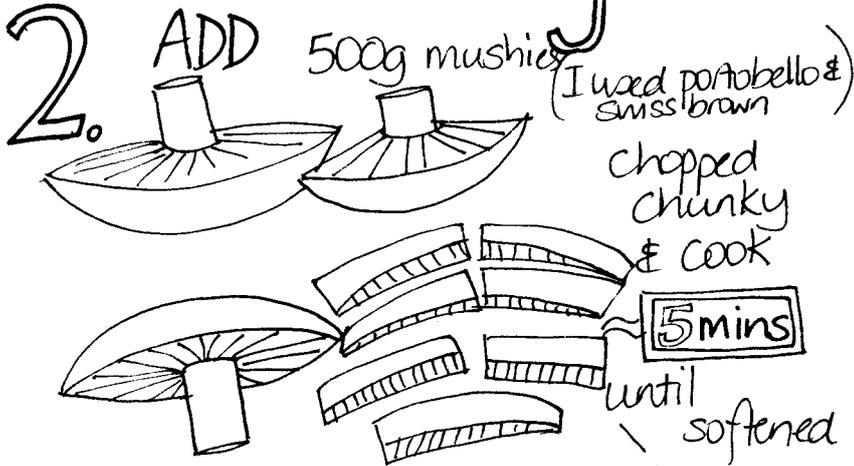
june 2017

## with gnocchi



nyokey

2. ADD 500g mushrooms (I used portobello & Swiss brown)



chopped chunky & cook

until softened

3.

ADD



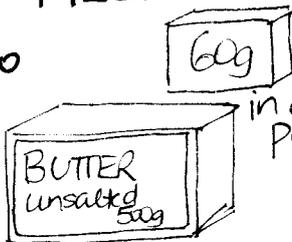
4 cloves finely chopped garlic &



1 tbsp fresh thyme leaves &

cook gently for **2 mins**

1. MELT



in a large pan

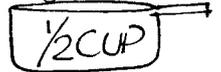


large pan

low/med heat

4.

ADD vege stock



& 1 tsp



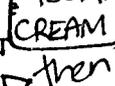
& simmer for **4 mins**

5.



WARM 150mls cream for 30sec in the microwave

then



ADD 1/2 tsp cornflour & stir til there are no lumps

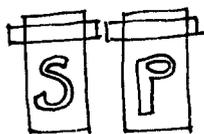
6.

ADD cream mixture to mushrooms & cook for **3 mins**

until sauce thickens

7.

SEASON with



& stir thru chopped parsley



meanwhile cook your gnocchi oooooo

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# cooking gnocchi

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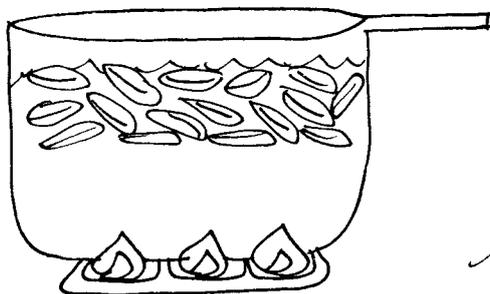
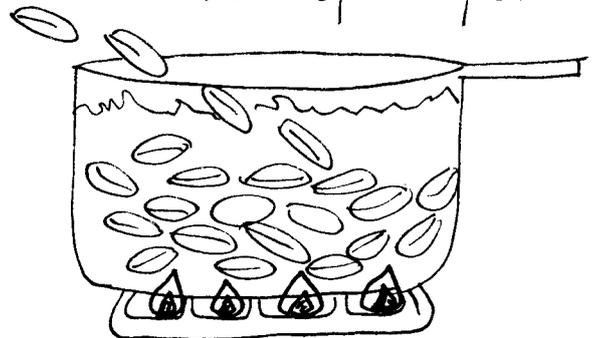
is easy & fast; just like any other pasta  
the gnocchi I've used for this recipe are readily  
available in our supermarkets in 500g  
packets & i used 1 whole packet

Bring a large pot of water to the boil

& add the gnocchi — they will sink  
to the bottom of the pot

Boil/cook until

ALL the gnocchi  
have floated to  
the surface



drain the water from  
them & then

ADD the drained gnocchi to the mushroom  
sauce & gently stir to coat in sauce

Serve in bowls topped with extra fresh chopped  
herbs & grated parmesan.

p.s. making gnocchi at home is easy & there are  
many recipes online. Main ingredients are potatoes  
flour & egg ♡