

Creamy Mushroom Marsala Sauce

Creamy Mushroom Marsala Sauce that takes 20 minutes to prepare and goes well with everything!

Ingredients

1 tbsp olive oil
1 onion chopped
1 clove garlic minced
200g/2 cups mushrooms sliced thickly
1 tbsp fresh chopped rosemary or 1 tsp dried rosemary chopped
1 tbsp flour
125ml/1/2 cup sweet Marsala wine
1 cup stock, chicken or vegetable
125ml/1/2 cup double cream/heavy cream
salt to taste
pepper to taste
1-2 sprigs parsley optional

Method

Heat the olive oil in a frying pan and saute the chopped onions over low heat for 5-7 minutes, then add the garlic and cook briefly for 30 seconds while stirring. Add the mushrooms with a pinch of salt, pepper and chopped rosemary and brown over medium heat until golden.

Sprinkle the mushrooms with flour and stir to coat. Deglaze the pan with the Marsala wine and let it bubble away for about 5 minutes until it's reduced by a half. Then add the stock and cook for 5 minutes longer. At the end stir in the double/heavy cream and let it warm through. Taste for seasoning and add more salt if needed, then take off the heat. Sprinkle with fresh parsley before serving if using.

