

BASE ESSENTIALS

Base Essentials Vegan Mushroom Sauce

Ingredients:	Quantity	Unit	Notes
Base Essentials Vegetable Base	2	tsp.	
Wild Mushrooms of your choice	2	lbs	Stemmed and Finely sliced
Garlic	1	oz	Minced
Crushed Chili Flakes	0.25	tsp	
Olive Oil	5	Tbsn	
Coconut Cream	13.5	oz	
Kosher Salt			To taste

1. Heat olive oil in a sauce pan. Add mushrooms and saute until just beginning to soften
2. Add garlic and saute until the mushrooms are beginning to darken
3. Add in chili flakes and coconut milk and cook slowly to reduce until slightly thickened
4. Season to taste with Kosher salt & pepper

