

Mushrooms with coffee sauce

COOKING
LOVERS TESA



Consejo del chef

Serve hot as a side dish or topping for a slice of bread.

Raciones para 2

1 Fresh cup of coffee

40 gr Margarine

2 Tablespoons of ground
cinnamon

1/2 Teaspoon of pepper

1/4 Cup of sugar

200 gr Mushrooms

A pinch of salt

- 1 Wash and slice the mushrooms. Set aside.
- 2 Make a coffee cup with your coffee of choice.
- 3 In a skillet or saucepan, melt the margarine, pour in the coffee, and add the sugar. Stir until well-combined.
- 4 Add pepper and cinnamon.
- 5 In another skillet, sauté the mushrooms with a pinch of salt and a dash of olive oil (or a tablespoon of margarine) for 10 minutes.
- 6 Pour the coffee sauce and stir fry everything together over medium heat for 5 minutes.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/champinones-salsa-cafe/>

