Mushrooms with coffee sauce



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/