

Chestnut & mushroom sauce



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Preparation 40 mins | Cooking 30 mins | Serves 4

This delicious creamy sauce teams well with veal, pork and chicken.

- 500g chestnuts*
- 1 tbs butter or margarine
- 2 tbs olive oil
- 2 garlic cloves, finely chopped
- 250g button mushrooms, halved
- ½ cup marsala dessert wine or dry white wine
- 1 cup reduced fat thickened cream
- 2 tsp whole grain mustard
- 1 tbs chopped thyme leaves + extra sprigs to serve

**Some varieties are easier to peel than others, check with your greengrocer.
You'll need about 300g peeled chestnuts*

STEP 1 Preheat oven to 200°C/180°C fan-forced. Using a small sharp knife, cut a cross into the flat-side of each chestnut. Place chestnuts (cut-side up) on a baking tray and bake for 15 to 20 minutes or until the shells split open. Transfer to a clean tea towel, wrap and stand for 4-5 minutes until cool enough to remove chestnuts from shells. Set chestnuts aside.

STEP 2 Heat butter and oil in a large non-stick frying pan over medium heat. Add garlic and mushrooms and cook, stirring often, for 4-5 minutes until golden. Toss through chestnuts and cook for 2 minutes. Add marsala or wine and cook until evaporated.

STEP 3 Reduce heat and stir in cream, mustard and thyme. Gently simmer for 5 minutes. Season with salt and black pepper to taste.