Morel sauce

Recipe by V-Kitchen



Preparation	20 Mins
Cooking time	15 Mins
Portions	4

Classic morel sauce with cream and cognac, creamy and intensely aromatic. Particularly suited to the spring season.

Sauce

1½ tbsp butter

100 g morels, halved lengthwise, cleaned

1 shallot, finely chopped

1 clove of garlic, finely chopped

3½ tbsp white wine

2 tbsp cognac

300 ml cream

some salt

some pepper

Sauce

Heat the butter in a frying pan. Sauté the morels, shallot and garlic over low to medium heat for approximately 5 minutes. Add white wine and cognac and allow to simmer briefly. Pour in the cream and simmer for approximately 5 minutes until the sauce is thick and creamy. Season with salt and pepper.

Tips

Dried morels can be used instead of fresh morels, Soak 20 g of dried morels in warm water for approximately 20 minutes. The soaking water can be strained through a paper filter and used to replace part of the cream, or it can be frozen and used for a mushroom soup.

Additional information

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