



Schwob's Original™ Maultaschen in mushroom sauce

(4 PERSONS)

Schwob's Original™ Maultaschen
8 Schwob's Original™ Maultaschen
3 ½ cups beef stock

Mushroom sauce
1 lbs fresh mushrooms
2 oz butter
1 cup heavy cream
salt and pepper to taste
1 oz butter
2 tbs flour

Place the Schwob's Original™ Maultaschen in a hot beef stock but do not cook.

Wash and slice the mushrooms. Heat the butter in a pan and add the sliced mushrooms. Pour the cooked mushrooms through a sieve saving the liquid to be used later. Melt the remaining butter and add the flour, to make a roux. Once the roux is no longer lumpy, add the mushroom stock and heavy cream, mixing continuously. Season with salt and pepper. Add mushrooms to the mixture. Take the Schwob's Original™ Maultaschen from the stock and add mushroom sauce to serve.

You can also try porcini or morel mushrooms and add a little whisky to the morels for a slightly smoky taste.