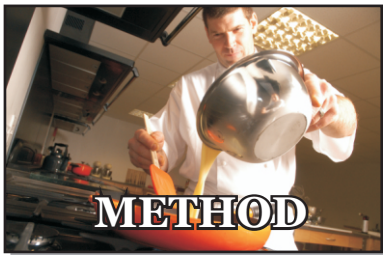


# Wild Mushroom Cream Sauce

1/2 oz	Butter
1/4 pint	White Wine
1/2 pint	Whipping cream
4 oz	Mixed wild mushrooms
1 dsp	Chopped chives
	salt and pepper



Saucepan  
Weighing scales  
Measuring jug  
Knives  
Vegetable chopping board  
spoon



1. Cut or rip the mushrooms into small pieces and add to the warm butter in the saucepan. Cook for 3 to 4 minutes
2. Add the wine and increase the heat till simmering. Let reduce by half.
3. Add the whipping cream and let reduce by half again
4. Add seasoning as desired and add the chives.