



Mushrooms Paprikash (Paprika mushrooms)

A Hungarian recipe of mushrooms cooked in lemon juice, paprika and soured cream. You can use sweet or hot paprika in this recipe. Great served with toast triangles as a starter.

Serves : 6

Preparation Time : 5 minutes

Cooking Time : 10 minutes

Ingredients

1 tbsp chopped spring onions
2 tbsp butter
1 lb / 450 g mushrooms, sliced
1 tsp lemon juice
1 tsp plain flour
1/2 tsp salt
3 1/2 fl oz / 100ml soured cream

Herbs & Spices

2 tsp or to taste Paprika
garnish (optional) Parsley Flat Leaf

Cooking Instructions

Melt the butter in a large, heavy-based pan and saute the chopped onions for 3 - 4 mins. Add the lemon juice and the mushrooms, stir to mix and then cook gently for 5 - 6 minutes until the mushrooms are tender (they should retain a 'bite') and have released lots of juice.

Combine the flour, salt and paprika and add to the mushrooms stirring into the juice. Cook for 1 minute before adding the soured cream. Stir well and bring back up to simmering point (but don't let boil) before serving. Garnish with parsley.