

# A good sauce for roast lamb:

## Ingredients:

A handful of dried porcini or other wild mushrooms

A little dried apples into slices (5-6 slices)

Balsamic Vinegar with Thyme and Honey

Organic whipping cream 1 ½ dl

½ l Lamb Found.

## How to do it:

Mushrooms broken into small pieces and apple slices cut into small chunks.

Mushrooms and apples are put to soak in water for some hours.

Hereafter they are dropped in a sieve.

Lamb Fund possibly cooked on the legs, neck and shank (the meat can be separated from fat and bone and used for "Irish Stowage etc.)

Melt 25 g. Butter in a saute pan. Brown mushrooms and apples in butter with salt and pepper.

Add 2 tablespoons Balsamic vinegar and let it boil a little.

Add 3-4 dl. Lamb Fund and let it boil a little.

Add 1 ½ dl. Whip Cream and let it boil through to the proper consistency.

Season with salt and pepper

The color can possibly tinted with a little gravy browning.

Serve with roast lamb, fillet, Leg Or Shoulders.

Preferably with Pommes Frites raw fried in rapeseed oil and Greek Tomato Salad.

