

Mushroom Curry

Ingredients:

1 lb Monterey White mushrooms
2 green chiles, seeded
2 tsp ground coriander
1 onion, cut into wedges
2 garlic cloves, crushed
1 tsp ground cumin
1/2 tsp chili powder
2/3 cup Coconut Milk
Salt to taste
2 1/2 tbsp butter
Fresh bay leaves, to garnish

Preparation:

Wipe mushrooms and trim stalks. Set aside. Put chiles, coriander, cumin., chili powder, garlic, onion and coconut milk in a blender or food processor fitted with the metal blade and blend until smooth. Season to taste with salt. Melt butter in a saucepan, add mushrooms and cook 3 to 4 minutes until golden brown. Add spice mixture, reduce heat and simmer, uncovered, 10 minutes, or until mushrooms are tender. Serve hot, garnished with bay leaves, if desired.

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