

Hunter's sauce with the thermomix

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150g of mushrooms
100g of vegetable broth
50g of butter
10g of cornstarch
5g of flour
1 glass of white wine
1 shallot
1 tablespoon of tomato paste
Salt and pepper

**150g of mushrooms
<span ite**

To get an excellent Thermomix hunter's sauce :

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Peel the shallot and then put it in the Thermomix bowl.

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Then, program your Thermomix robot for 5 seconds, at speed 5 to chop it.

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Add the butter and set for 3 minutes at 70°C, speed 2.

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Add the sliced mushrooms and place them in the Thermomix basket.

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Put the white wine, tomato paste, vegetable broth, flour, cornstarch, parsley, salt, and pepper in the Thermomix bowl.

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Add the steaming basket to the bowl.

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Then, cook for 15 minutes, at simmering speed, in reverse function, at 100°C.

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Mix the mushrooms into the sauce.

Enjoy this Thermomix hunter's sauce with good meat, as in the rabbit hunter's sauce recipe. Yummy ;)