

BANOSH

recipe of Ukrainian traditional dish



For this master-class
You need following ingredients:

- 🌶️ Corn flour, 250 g
- 🌶️ Cream 18%, 300 g
- 🌶️ Water, 300 g
- 🌶️ Salt/pepper



COOKING TECHNOLOGY:

- 🥄 mix cream and water (it is possible not to dilute the cream with water, but in which case you will need 500-600 g of cream)
- 🥄 bring to a boil
- 🥄 then start adding flour (with a very thin stream), stirring constantly
- 🥄 stir constantly and vigorously until thickened. It is best to do this with a wooden spoon.
- 🥄 Brew for 5-7 minutes until the porridge thickens
- 🥄 Enjoy your banosh! Bon appetit!

MACHKA: MUSHROOM SAUCE

GOOD WITH BANOSH AND VARENYKI WITH POTATOES

recipe of Ukrainian traditional dish



For this dish

You need following ingredients:

- 🍄 Dried mushrooms, 20 g
- 🍄 Fresh mushrooms, 200 g
- 🍄 White wine, 20 g
- 🍄 Onions, 100 g
- 🍄 Salad/Greens, 20 g
- 🍄 Broth, 50 g
- 🍄 Cream / sour cream, 150 g

COOKING TECHNOLOGY:

- 🔪 Soak dry mushrooms in 200 g of water for 60 minutes, drain the water through a fine sieve and leave, chop the mushrooms finely
- 🔪 Put the onion in a medium-heated frying pan and cook for 5 minutes until it becomes bright, add fresh mushrooms and continue for another 5 minutes
- 🔪 pour in the water in which the mushrooms were infused, add wine, evaporate over high heat until a maximum of 100 g of liquid remains
- 🔪 add the cream and meat broth, boil the sauce until slightly thickened for 2-3 minutes, add the herbs and serve. This sauce is good for banosh and salted varenyki.





YOUR RESULT



BON APPETIT!