





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!