

Store Cupboard Mushroom Stroganoff

While browsing the internet I stumbled across a fantastic blog called Amuse Your Bouche, a blog that is packed with useful information and fantastic recipes. To visit Amuse Your Bouche [click here](#). This is a great recipe for vegetarian's and one my mother certainly enjoyed.



Ingredients

- Olive Oil
- 4Tbs Crème Fraiche
- 1 Packet of Dried Porcini Mushrooms
- 1 285g Canned Button Mushrooms
- 1 Onion
- 2 Vegetable Stock Cubes
- 400ml water
- 2 heaped Tsp Paprika
- 2 heaped Tsp Garlic Granules
- 2 Tsp Dried Parsley
- Salt and Pepper

Also Needed

- Large Frying Pan or Wok
- Wooden Spoon/Spatula
- Knife
- Chopping Board

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Method:

- 1 Place the dried mushrooms in a bowl and pour over boiling water until they are all submerged. Leave to rehydrate for 30 minutes.
- 2 Chop an onion thinly into half moon slices and set aside for use later.
- 3 Heat the oil in a pan, when hot add the onion and the garlic granules and stir continuously until the onions are soft. It is important to stir regularly to ensure that nothing catches on the bottom of the pan.



- 4 Once the onions are soft add the dried mushrooms and the button mushrooms and stir, you can turn the heat down at this point. You can add a touch of the water the mushrooms have been hydrating in, however it often has grit in it, if you are using it avoid pouring the grit into the pan.



- 5 Once all these are cooked and the mushrooms have got to know the onions add the paprika and stir thoroughly. Cook for five minutes or so until the paprika has joined the party.
- 6 Add the water and crumble in the stock cubes, stir continuously, make sure everything comes together and is amalgamated thoroughly. Add the parsley and stir thoroughly.

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- 7 Turn the heat down, season and then add the Crème Fraiche and stir, allow all the flavours to get to know each other.



- 8 I served this with Uncle Ben's Pilau Rice but you could serve it with any form of rice or potatoes.



Recipe based on an original [15 Minute Mushroom Stroganoff](#)