



SALSA CARUSO

SERVINGS 6

⌚ PREP TIME 20 MIN

COOK TIME 15 MIN

INGREDIENTS

- 10 tablespoons butter
- 3 oz. button mushrooms , cut into slices
- 1 large onion , chopped
- 2 tablespoons flour
- 1 cup milk
- 1 cup creme fraiche
- ½ lb cooked ham , chopped
- 4 oz. grated cheese
- 2 tablespoons concentrated meat broth

DIRECTIONS

1. In a Dutch oven, melt the butter over medium heat, then brown the mushrooms and onion.
2. To this preparation, add the 2 tablespoons of flour stirring well, the meat broth, the milk and the creme fraiche.
3. Cook, whisking constantly until thick.
4. Finally add the ham and cheese and mix well for 1 minute.
5. Serve with cappelletti pasta or similar.

