



Morel sauce



Recipe by V-Kitchen



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| Preparation | 20 Mins |
| Cooking time | 15 Mins |
| Portions | 4 |

Classic morel sauce with cream and cognac, creamy and intensely aromatic. Particularly suited to the spring season.

Sauce

- 1½ tbsp butter
- 100 g morels, halved lengthwise, cleaned
- 1 shallot, finely chopped
- 1 clove of garlic, finely chopped
- 3½ tbsp white wine
- 2 tbsp cognac
- 300 ml cream
- some salt
- some pepper

Sauce

Heat the butter in a frying pan. Sauté the morels, shallot and garlic over low to medium heat for approximately 5 minutes. Add white wine and cognac and allow to simmer briefly. Pour in the cream and simmer for approximately 5 minutes until the sauce is thick and creamy. Season with salt and pepper.





Tips

Dried morels can be used instead of fresh morels. Soak 20 g of dried morels in warm water for approximately 20 minutes. The soaking water can be strained through a paper filter and used to replace part of the cream, or it can be frozen and used for a mushroom soup.

Additional information

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