

Simple Mushroom Gravy

GFO, VGO



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Ingredients

- 3 tbsp olive oil or butter
- 400-500g sliced mushrooms
- 1/4 cup all-purpose flour or GF all-purpose flour
- 2 cups vegetable broth
- salt & ground black pepper, to taste
- 1/2 tsp fresh thyme leaves, or to taste (optional)



Directions

1. Heat butter/oil over medium heat, add mushrooms and season with a pinch of salt. Cook mushrooms, stirring occasionally, until liquid is almost evaporated, about 5 mins.
2. Add flour. Continue cooking and stirring for about 3-5 minutes, until the flour has been fully absorbed and is not white anymore.
3. Add 250ml of broth, stirring briskly until liquid has thickened, there should be no flour lumps, about 5 minutes.
4. Slowly pour in the remaining broth and mix thoroughly.
5. Simmer at a gentle boil over medium-low until thickened, about 15-20 minutes, stirring often. You may need a bit more broth depending on how thick you want your gravy to be!

