

Mushrooms ciulama



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For 2-3 servings:

500 g mushrooms, cut in 4□□
1 onion, chopped
4 tablespoons of flour
2 tablespoons oil
salt and pepper

Cook de mushrooms in 750 ml water, together with the onion, for approx. 10 minutes.

Heat the oil in a saucepan, stir fry the flour till golden brown then add, little by little (with a ladle), the hot cookwater from the mushrooms. Finally add the mushrooms, salt and pepper to taste and cook for 4-5 minutes. Serve hot with [polenta](#).

Note: Ciulama is a traditional romanian dish.