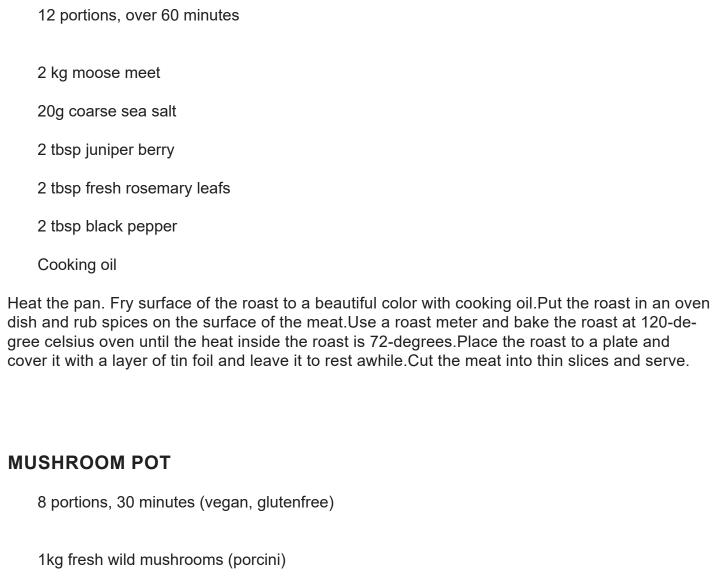
MOOSE ROAST



3 big onions

5 dl oatcream

2 tbsp corn flour

3 tbsp cooking oil

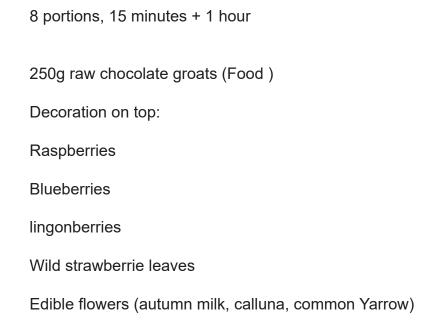
2-3 tsp salt

Black pepper

Thyme branch for decoration

Chop the mushrooms and onions. Heat 2-3 tbsp of cooking oil in saucepan. Add chopped onions and cook a few minutes on low heat until softened. Stir while. Add wild mushrooms and contiue cooking. Add oatcream. Make a thickening with corn flour and small amount of cold water. Add the thickening to the pot. Add salt and pepper. Stir, check the flavor and cover it with a lid.

FOREST CHOCOLATE WITH BERRIES



Melt the chocolate in a bowl of a double boiler. Pour melted chocolate to plate covered with baking paper. Let it set awhile and then dropp decorations on top. Place it in the fridge for 1 hour. Cut the chocolate to blocks and serve. Store the chocolate in the fridge.