Shrimp Vol-au-Vent

Ingredients:

- 3 tablespoons butter
- ½ pound mushrooms, sliced
- 1 red pepper, sliced
- 3 tablespoons flour
- 2 cups hot milk
- 1 cup small cooked shrimps
- 4 warm vol-au-vent (store bought)
- Few drops of lemon juice
- Salt and pepper

Preparation:

- In a skillet, melt butter over medium heat
- Add and cook mushrooms and red pepper for 3 to 4 minutes
- Add flour and continue cooking over low heat for 3 to 4 minutes
- Add warm milk and stir frequently until the sauce thickens
- Season with salt and pepper
- Add lemon juice and simmer for 7 to 8 minutes
- Add shrimps and simmer for 3 minutes
- Heat the vol-au-vent and pour sauce on top and serve.

Enjoy!