

Mushrooms on Toast

Perfect for a light supper with a large glass of full bodied red and a huge dollop of our Blackberry & Ginger Chutney.

Serves 4 or 2 very hungry people!

Prep time: 10 mins

Total Time: 20-30 mins

Ingredients

440g Button Mushrooms

1 finely chopped shallots

1 clove of garlic minced

2 tablespoons of Rapeseed oil

Salt & freshly ground pepper

240ml Cream

170g Soft goats cheese

4-8 slices of your favourite bread (I use Sourdough)

Jar of Blackberry & Ginger Chutney

-Wash and dry mushrooms leave small ones whole & chop larger ones into chunks, slice shallots & mince garlic.

-Heat oil in a large frying pan on a medium heat add mushrooms and cook for approx 2 minutes or until they start to colour.

-Add cream & goats cheese, stirring as cheese melts coating the mushrooms with the mixture.

-Season to taste and lower heat (to keep warm)

-While mushrooms on low heat toast bread then spoon mushrooms over toast & serve with black berry & Ginger chutney.