

Toast et champignons

Toasted sourdough topped with fricassée of mushrooms
with smoked, crispy bacon lardons.



Prep time: 15 minutes
Cooking time: 15 minutes
Serves: 4

Ingredients

4 Slices of sourdough bread
(or any type of bread you'd prefer)
*60g Shiitake mushrooms
*60g Oyster mushrooms
*160g Chestnut mushroom
150g Smoked bacon lardons
2 Garlic cloves whole peeled
40ml Medium dry white wine
2 Sprigs of Thyme
40ml Rapeseed oil
20g Unsalted butter
180ml Double cream
4 Sprigs of flat leaf parsley
Sea salt and pepper for seasoning

*Or any mushrooms that you have

Mise en Place

1. Pre-heat the oven to 200°C.
2. Cut the chestnut mushrooms into quarters. Remove the sticks of shiitake and slice them along with oyster mushrooms.
3. Crush the garlic cloves.
4. Cook bacon lardons under hot grill until crispy.
5. Chop the parsley.

Method

1. Place a large frying pan onto the heat until smoking hot then add the rapeseed oil.
2. Carefully add the prepared mushrooms and sauté, gaining colour where possible.
3. Add the butter, crushed garlic and picked thyme. Cook until the garlic is caramelised, being very careful not to burn.
4. Add the white wine to deglaze all the caramelised flavours from the pan.

5. Pour in the cream and bring to the boil then remove from the heat.
6. Season to taste with sea salt and freshly milled black pepper, finish with a handful of chopped flat leaf parsley.
7. Evenly toast the sourdough on both sides and arrange on a warm plate.
8. Spoon over the mushroom mix and then scatter the warm crispy bacon lardons on top.
9. Finish with a twist of freshly milled black pepper.

Chef's Tip

Be careful not to over reduce the cream as it will caramelise the lactose leaving the mushrooms with a horrible sweet, sticky and gloopy taste.

For the gourmands among you try finishing with some fresh truffle or truffle oil! Delish!