



# THE BROMLEY COURT HOTEL

## ***Posh Mushrooms on Toast***

*Serves two*

### ***Ingredients:***

*2 thick slices of Brioche*

*25g butter*

*1 tablespoon olive oil*

*500g mixed mushrooms*

*2 shallots*

*One tablespoon chopped fresh parsley*

*Salt and pepper*

### **Method:**

- First, melt the butter in a frying pan and add the mushrooms – halving the large ones. Cook over a high heat for a few minutes.
- Add the shallots and continue to cook for a few more minutes until the mushrooms and shallots are soft, but still holding their texture.
- Toast the brioche and put onto warm plates.
- Stir the fresh parsley into the mushrooms and season with salt and pepper.
- Spoon the mushrooms, shallots and any juices over the toasted brioche and serve.

**Chef's tip one:** Don't stick to just one mushroom variety - use a selection such as chestnut, shiitake, pleurotes, oyster or even dried wild morels to give different textures as well as a depth of flavour.

**Chef's tip two:** Add some chopped smoked bacon to the butter before cooking the mushrooms for a tasty alternative, or top the mushrooms with a poached egg.

