LIGHT & SWEET

Garlic Mushrooms on Thick Toast

PREP	COOK	SERVES
10 min	12 min	4

Vegetarian

Golden mushrooms in garlic and thyme butter with a splash of cream, piled on thick buttered toast.

Ingredients

- 500 g mixed mushrooms, thickly sliced
- 40 g butter
- 1 tbsp olive oil
- 3 cloves garlic, finely chopped
- 4 sprigs thyme, leaves only
- 100 ml double cream
- 1 tbsp lemon juice
- Salt and black pepper
- 4 thick slices of bread, toasted and buttered
- Chopped parsley, to finish

Method

1. Heat the oil and half the butter in a wide pan over high heat. Add the mushrooms in a single layer, in two batches if needed, and cook without stirring for 3 minutes until golden.
2. Stir, add the rest of the butter, the garlic and thyme, and cook for 2 minutes.
3. Pour in the cream and simmer for 2 minutes until it thickens. Add the lemon juice, salt and pepper.
4. Pile onto the toast and finish with parsley.

Cook's tip

Crowd the pan and the mushrooms steam instead of browning. Cook them in batches and salt them only at the end.