



Knorr
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GARETH SMITH | PUBS & RESTAURANTS | 10 SERVINGS

“OLD SCHOOL” WILD MUSHROOMS ON TOAST

INGREDIENTS

FOR THE WILD MUSHROOMS

750g Mixed wild mushrooms
500g Maitake
200g Shallots, finely diced
50g Flat leaf parsley, finely sliced
50g Knorr Professional Vegetable Paste Bouillon
125g Butter
100ml Vegetable oil
400ml Double cream
50g Knorr Professional Garlic Puree
150g Pine nuts
120g Watercress

TO SERVE

120g Watercress
100g Crispy onions
800g Potato skin sourdough, sliced

METHOD

FOR THE WILD MUSHROOMS:

- Wash and pat dry the mushrooms to ensure they are free of dirt and any grit.
- Cut them into large pieces.
- Then place a pan on a high heat add the oil and start to fry the mushrooms, splitting down the mix so you don't overload the pan, once coloured add all the mushrooms back into one pan.
- Then add in the shallots, KNORR Professional Vegetable Paste Bouillon and garlic puree then fry for a further 2 or 3 minutes until the shallots are soft.
- Add in the cream and reduce by half, then slowly add in the cold butter to thicken the sauce.
- Just before finishing fold in the watercress until it wilts, then the pine nuts and flat leaf parsley.
- Check the seasoning.

TO SERVE:

- Butter the bread then toast, until golden on both sides.
- Spoon out the creamy mushrooms on top.
- Then finish with some watercress and crispy onions.