



recipe no20

Wild Mushroom Persillade

Ingredients

- half a glass of cherry
- 300g Trompette Chanterelle
- 300g Girolles
- 300g Trompette de la mort
- 2 tablespoons Olive oil
- 100g salted butter
- 2 cloves of garlic, sliced very thin
- handful of fresh parsley
- salt & pepper

Prep time - 30 mins

Cooking time - 20 hour

Method

1. With a pastry brush, clean the mushroom and sort out leaves, twigs etc. DO NOT WASH!

2. Over a low heat, melt butter, then add sliced garlic, salt & pepper, leave 10mins but do not brown! Add finely chopped parsley and let it cool in a dish.

3. Heat olive oil in a frying pan.

4. Add mushrooms. Do Not crowd the pan, so cook batches for 10 minutes. Return all mushrooms to the pan and add cherry.

5. Add the persillade.

6. Toss and serve straight away.

The persillard can be made and frozen in advance.

If you are using frozen mushrooms, then cook them straight from frozen.

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