



## **Creamy Garlic Mushrooms**

Creamy garlic mushrooms is simple to prepare and works well as a tasty, light snack on its own or as a side dish to another meal. I cooked creamy garlic mushrooms to eat alongside steak, jacket potatoes and a fresh, green salad. The meal was delicious.

I used truffle oil and butter to lightly pan fry the creamy garlic mushrooms, but if you don't have truffle oil, don't despair, you can cook without it.

As a light snack, creamy garlic mushrooms is delicious piled high on top of thickly sliced, [homemade bread](#), toast or atop a [homemade granary bun](#).

### **Ingredients:**

#### **Serves 4 as a side dish or light meal**

4 large flat mushrooms (like Portobello), washed and stems removed	1 tbsp truffle oil
4 handfuls wild mushrooms (of your choice), washed	1/2 glass of dry vermouth or dry white wine
2 cloves garlic, chopped chunky	2 tbsp creme fraiche
1 large knob of butter	1 handful freshly chopped coriander
	Salt and black pepper to taste

### **To prepare:**

In a large, flat-bottomed frying pan, melt the butter and truffle oil. Add the garlic and fry on a medium heat for 3 minutes then toss in the large, flat mushrooms, cover with the lid and fry on a medium heat for approximately 5 minutes. Next turn the mushrooms over and fry for a further 5 minutes.

Add the wild mushrooms and the vermouth. Turn the heat up to medium high and fry with the lid removed until the vermouth or wine has reduced by 3/4. Remove the pan from the heat and add the chopped coriander and stir the creme fraiche through the mushrooms.

Serve the wild mushrooms heaped on top of each large flat mushroom and enjoy a delicious meal!

As an alternative suggestion, you could substitute the creme fraiche with a tbsp of hollandaise sauce, poach an egg to sit on top of the flat mushroom, then scatter the wild mushrooms on top of the egg. Eat that over some [homemade bread](#) and you've got a winning meal!