

Nibbly Pig

Creamy mushrooms on sourdough toast

Ingredients (serves 2)

10g butter
2 garlic cloves, finely sliced
250g mushrooms, finely sliced
100ml crème fraiche
2 tablespoons of fresh parsley, chopped.
Salt and pepper
4 slice of sourdough bread

Method

Heat the butter in a pan over a low heat. Add the garlic and cook gently for 1-2 minutes.

Add the mushrooms to the pan and cook for 4-5 minutes, stirring occasionally.

Add the crème fraiche and parsley to the pan and bring to a simmer for 3-4 minutes. Season.

Toast the sourdough. Serve immediately topping the toast with the creamy mushrooms.

