**Mushrooms on Mini Toasts**

**Season:** any

**Serves:** 36 tastes

**Fresh from the garden:** mushrooms, parsley

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| **Equipment:**Baking tray lined with baking paperChopping boardsKnivesSmall bowlPastry brushLarge frying panWooden spoonParmesan graterServing plattersDessert spoons  | **Ingredients:**Crusty breadOlive oil½ a head of a lion’s mane mushroom60g butter1 tablespoon olive oil3 cloves of garlic finely choppedLarge handful of fresh parsley, choppedSalt and pepper to tasteSqueeze lemon juice30g parmesan cheese |

**What to do:**

1. Preheat oven to 180°C, eco fan setting.
2. Cut bread into slices. Brush with olive oil on both sides, then cut the bread into bite sized pieces. Place on baking tray and cook for about 8 minutes. Turn toasts and cook for a few minutes until crispy and golden.
3. Tear mushrooms into small pieces. Chop garlic and parsley.
4. Melt butter and oil until foaming. Add mushroom and cook until softened. Stir in garlic and cook for a few minutes more.
5. Stir through parsley, a squeeze of lemon juice, salt and pepper.
6. Place toasts onto serving platter. Top each toast with a little of the mushroom mixture.
7. Sprinkle a little freshly grated parmesan cheese over the top.