**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 paper  Chopping boards  Knives  Small bowl  Pastry brush  Large frying pan  Wooden spoon  Parmesan grater  Serving platters  Dessert spoons | **Ingredients:**  Crusty bread  Olive oil  ½ a head of a lion’s mane mushroom  60g butter  1 tablespoon olive oil  3 cloves of garlic finely chopped  Large handful of fresh parsley, chopped  Salt and pepper to taste  Squeeze lemon juice  30g 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.