



Mushroom Medley

with Roasted Garlic & Cannellini Bean Puree



4 servings



35 minutes

INGREDIENTS

- 250g mushrooms (large flat and cup)
- 1 head garlic/50g
- 20g butter, cut into cubes
- 4 to 6 thyme sprigs
- 30ml olive oil
- 3g sea salt
- 2g cracked black pepper
- 2 x 400g cans white cannellini beans, strained
- 1 lemon
- 40-60ml olive oil, additional

METHOD

1. Preheat oven to 180°C
2. Cut the garlic head across the centre.
3. Place mushrooms, garlic, butter and thyme in an ovenproof dish.
4. Drizzle with olive oil and season with salt and pepper.
5. Place in the oven to cook for 20-25 minutes or until the garlic has softened and the mushrooms are cooked.
6. In the meantime, place the strained cannellini beans, lemon juice and olive oil in a deep bowl or glass jug. Use a stick blender to process into a puree.
7. Remove the roasted mushrooms and garlic from the oven.
8. Remove the garlic cloves from their skin and add the garlic to the cannellini bean mixture. Continue to process until smooth.
9. Spread the roasted garlic and cannellini bean mixture on the base of a serving plate. Top with mushroom medley and drizzle with remaining pan juices.