



# Mushroom Paté



2 servings



20 minutes

## INGREDIENTS:

- 15g dried porcini mushrooms
- 40ml extra virgin olive oil
- 1 brown onion
- 10g garlic
- 250g cup mushrooms
- 250g Swiss Brown mushrooms
- 40ml port
- 3g sea salt
- 2g cracked black pepper
- 120g soft goats cheese
- 1/8 bunch flat leaf parsley
- Toasted bread or crackers, to serve

## METHOD

1. Place the porcini mushrooms in a heatproof bowl, add boiling water until mushrooms are just covered. Set aside 10 minutes. Drain, reserving the porcini liquid. Chop the soaked mushrooms.
2. Finely dice the onion, crush the garlic and chop the cup mushrooms and Swiss brown mushrooms and finely chop the parsley.
3. Heat the olive oil in a large frying pan over medium heat. Add the onion and garlic and cook for 10 minutes until soft and lightly golden. Add the chopped porcini and fresh mushrooms, increase heat to high and cook for 8 minutes. Add the port, toss to coat and set aside to cool.
4. Spoon the mushroom mixture into a food processor and process until finely chopped. Season with salt and pepper. Crumble over the goats cheese and pulse until almost smooth, adding a little reserved porcini liquid if required. Remove to a bowl and stir through the parsley. Cover and refrigerate until ready to serve.
5. Serve with toasted bread or crackers.