

Mushroom Toast & Mega Salad

Mushrooms cooked in butter are the last word in flavour and decadence: yummm! We had these twice over the Bank Holiday weekend (and why not?), they are perfect with poached eggs and crispy bacon for a brunchy breakfast; or with a crisp and clean salad for a quick and healthier lunch. If you are short of butter, local Berkeley Dairy have the best organic butter around - just £1.95 in our shop, salted or unsalted!

Serves 2

- 200g brown mushrooms**
- 4 slices bread**
- 150g salted butter**
- cracked black pepper**
- 2 sticks celery**
- 2 handfuls mixed salad leaves, washed**
- 1 carrot, grated**
- ¼ onion, peeled & sliced thinly**
- good splash cider vinegar**
- good drizzle olive oil**



Serge Bertasius Photography/FreeDigitalPhotos.Net

Heat the butter in a saucepan, and quarter the mushrooms (use whole if small). Throw the mushrooms in the pan with a good grate of black pepper; shake briefly, then leave over a medium heat. Meanwhile put the bread on toast to your liking. Chop up the celery and mix with the grated carrot and sliced onion, and pour in the vinegar and oil. Give the mushrooms another shake or stir, and leave to turn golden (the absorbed butter will start coming out of the mushrooms again when cooked). Scoop the mushrooms onto the toasted bread, pour over any leftover butter, and serve with a handful of salad leaves, sprinkled over with the celery mixture.



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