

Creamed mushrooms with fresh cobnuts

Serves 2-3

This is such a lovely dish to have for breakfast or for a light lunch. The earthy flavour of chestnut mushrooms works so well with the fresh cobnuts, which also add a wonderful crunch. Be careful not to overdo the sage as this can give a somewhat medicinal flavour if too much is used.

- 250g Chestnut mushrooms
- 100g fresh cobnuts, shelled and halved lengthwise
- 100ml crème fraiche
- Good splash of white wine (approx..4 tablespoons)
- 3 leaves of sage, finely sliced
- 1 tablespoon butter
- 2 tablespoons olive oil
- Salt and pepper
- Pinch of paprika
- Grated parmesan (optional)
- Sourdough toast to serve

1. Add the butter and oil to a frying pan on a medium heat.
2. Once the butter has melted and starts to bubble slightly, add the mushrooms.
3. Allow to cook until softened and a little coloured.
4. Season with salt and pepper.
5. Add the cobnuts and wine to the pan and let the wine evaporate.
6. Add the crème fraiche, sage and paprika.
7. Keep stirring until well combined and a creamy consistency.
8. Add a little grated Parmesan if using.
9. Serve immediately on warm sourdough toast.