

Mushrooms and tarragon on toast

By Neil Forbes

BBC
RADIO



Ingredients

4 thick slices of white sourdough or soda bread
400g firm button mushrooms, sliced
(use wild if in season)
Splash of Madeira
100ml double cream
1 shallot, finely chopped
1 clove garlic, finely chopped
Small handful of tarragon
Knob of butter
25ml rapeseed oil
Sea salt and freshly ground black pepper



Prep Time: 5 mins
Cooking Time: 10 mins
Serves: 4

Method

1. In a thick-bottomed frying pan, heat the rape seed oil and fry the shallot and garlic.
2. Add a little butter, then the mushrooms and fry until golden.
3. Add a splash of Madeira and reduce.
4. Next, add the cream and season with salt and pepper, allow to reduce.
5. Now, brush the bread with some butter and toast under the grill.
6. Pick a few fronds of tarragon, chop and add to the pan. Keep some fronds for garnishing.
7. Lay the toast on a plate and spoon over the mushroom mixture and scatter a few further fronds of tarragon.
8. Serve immediately.