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# creamy garlic mushrooms on toast

The partnership between garlic and mushrooms is always a hit so adding a hint of Cornish Clotted Cream just takes this dish to another level.



- 2 tbsp olive oil
- 25g butter
- 2 garlic cloves, sliced
- 250g small Portobello mushrooms, sliced
- 100ml Rodda's Cornish Clotted Cream
- 2 tbsp parsley, chopped
- 4 slice of ciabatta bread

Heat half the oil and butter in a shallow pan over a low heat. Add the garlic and cook gently for 1-2 minutes without colouring.

Add the mushroom slices and cook for 3-4 minutes until golden brown, stirring occasionally.

Add the Rodda's Cornish Clotted Cream and parsley to the pan and bring to a simmer.

Heat a griddle until smoking. Drizzle the ciabatta with remaining oil and place on the griddle for 30 seconds to a minute until charred. Turn over and repeat.

To serve, place the toasted ciabatta bread on a plate and top with the creamy mushrooms.

**Time:** *Prep time: 5 mins | Cooking time: 10 mins*

**Makes:** *Serves 2*

## **products used**

farmhouse Cornish butter (<https://www.roddas.co.uk/things-we-make/product/farmhouse-butter/>)

<https://www.roddas.co.uk/recipes/recipe/creamy-garlic-mushrooms-on-toast/>

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