

Mushroom & Black Garlic Pâté

Serves 4

Preparation Time: 20 mins

Cooking Time: 20 mins

A vegetarian snack that would make even the most hardy meat eater happy.

Ingredients

- ❖ 40g (1½ oz) butter
- ❖ 15ml (1 tbsp) oil
- ❖ 1 onion, chopped
- ❖ 4 black garlic cloves
- ❖ 450g (1 lb) button or field mushrooms, washed and sliced
- ❖ 15g (½ oz) dried porcini mushrooms, soaked for 30 minutes then drained
- ❖ 15ml (1 tbsp) lemon juice
- ❖ 45ml (3 tbsp) ricotta cheese
- ❖ 45ml (3 tbsp) cream cheese

Directions

1. Heat the butter and oil in a large frying pan and fry the onions and garlic for 5-6 minutes until softened.
2. Add the mushrooms and porcini, and cook over a medium heat for 10 minutes until most of the liquid has evaporated.
3. Leave to cool.
4. Coarsely blend the mushroom mixture with the lemon juice, ricotta and cream cheese in a food processor.
5. Season, to taste, then spoon into a serving dish. Cover and refrigerate for 2 hours to firm.

Serving Suggestions

- ✓ Crostini goes beautifully with this pâté. Otherwise enjoy with your favourite crusty bread.
- ✓ Drizzle some balsamic vinegar reduction over the pâté for extra sweetness.

Notes

- ✓ If you can't get hold of black garlic, you can easily use half the amount of standard garlic in the recipe instead.
- ✓ Large flat mushrooms have more flavor than the smaller button mushrooms.
- ✓ If you don't like a strong mushroom flavour, omit the porcini mushrooms.

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