mushroom topping

Equipment:
chopping board, knives, scales, colander, electric frying pan, mortar and pestle

Ingredients:
1 kg mushrooms
5 cloves of garlic
⅓ cup olive oil
100gms butter
2 chillies
a few sprigs of parsley
freshly ground black pepper
murray river salt

Method:
Put oven on to 70oC to keep mushrooms warm.
Wash all vegies and herbs. Drain.
Slice mushrooms and cut in half.
Finely chop chillies and garlic.
Finely chop parsley.
Heat pan, then add oil and butter. Mix in the mushrooms, garlic and chilli. Stir until well cooked.
When nearly ready, stir through salt, pepper and parsley. Taste.
Keep warm in oven until ready to serve, then serve in 3 bowls.