

# mushroom topping

## **Equipment:**

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

## **Ingredients:**

1 kg mushrooms  
5 cloves of garlic  
1/3 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.