

Taste is in our nature



Loaf of mushrooms

Serves 6

This loaf can be made a little more interesting by using 100g shiitake mushrooms in place of the same amount of button mushrooms.

This is great to take on a picnic.

INGREDIENTS:

- 1 long stick loaf
- 200g fresh button mushrooms
- 300g honey brown mushrooms
- 3 large ripe tomatoes, peeled and seeded
- 1 tablespoon tomato paste
- salt and freshly ground pepper to taste
- 6 tablespoons extra virgin olive oil
- 1 large clove garlic, crushed
- 1 teaspoon fresh rosemary, finely chopped
- 1 pinch nutmeg

DIRECTIONS:

Heat the oil in a pan.

Add the garlic and cook very briefly. Do not allow garlic to brown, as this will result in bitterness.

Wipe the mushrooms. Cut the small button mushrooms in half and slice the honey browns. Add the mushrooms and rosemary to the oil.

Cook for a few minutes, then add the tomatoes and paste and cook over a high heat until most of the liquid has evaporated.

Season with the salt, nutmeg and pepper.

Split the stick loaf and remove some of the soft crumb. (Keep and use for breadcrumbs.)

Fill with the mushroom mixture, including any juices, and wrap firmly in foil.

This can be served hot or cold.

*Tassie mushrooms are
mushroomier.*

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