



baked mushrooms

Serves: 4 Cooking time: 10 minutes

12 small flat mushrooms, stems trimmed
60g butter, chopped
8 eggs
40g parmesan cheese finely grated
8 slices crusty bread, toasted

Preheat oven to 200°C. Lightly grease a baking tray. Place the mushrooms, stalk-side up, on the tray. Dot 40g butter evenly over the mushrooms. Season with salt and pepper. Bake for 10 minutes or until just tender.

Meanwhile, whisk the eggs with a fork until well combined. Season with pepper.

Melt half the remaining butter in a 20cm (base) non-stick frying pan over medium-low heat. Pour in half the egg mixture, tilting the pan until the egg covers the base. Sprinkle with half the parmesan and cook for 3–4 minutes or until just set. Fold the omelette over in half and slide onto a plate. Cover and keep warm. Repeat with the remaining butter, egg and parmesan.

Cut the omelettes in half and divide between serving plates. Top with mushrooms and season with salt and pepper. Serve with toasted bread.