



Mushroom Pate

Makes 2¼ cups

15g dried porcini mushrooms
2 tbs extra virgin olive oil
1 brown onion, halved, thinly sliced
2 garlic cloves, crushed
500g mushrooms (like cups, Swiss brown), chopped
2 tbs port
120g goats cheese
2 tbs finely chopped flat-leaf parsley
Toasted bread & crackers, to serve

1. Place porcini mushrooms in a bowl, cover with boiling water. Set aside 10 minutes. Drain and chop mushrooms, reserve the liquid.

- 2.** Heat the olive oil in a large frying pan over medium heat. Add the onion and garlic and cook for 10 minutes until light golden. Add the porcini and fresh mushrooms, increase heat to high and cook for 8 minutes. Add port, toss to coat and set aside to cool.
- 3.** Process the mushroom mixture until finely chopped. Season with salt and pepper. Crumble over the goat cheese and pulse until almost smooth, adding a little reserved porcini liquid if required. Stir through the parsley, and spoon into a bowl. Cover and refrigerate until ready to serve. Serve with toasted bread or crackers.