



Roast Mushroom on Toasted Organic Sourdough, with Brown Sage Butter Amanda Daniel – [2B: Ethical](#)- 8th May, 2011

A super simple meal, great for brunch or Sunday dinner, goes well with a glass of pinot

INGREDIENTS:

MUSHROOMS

1 very large Swiss brown mushroom per person, or 2 medium sized
1 cup of local extra virgin olive oil
1 bunch of thyme
macrobiotic sea salt
fresh ground white pepper

TOAST

1 loaf of organic sourdough
thyme
salt and pepper

SAGE BUTTER

1 block of organic Paris Creek unsalted butter
1 bunch of sage
Salt and pepper

METHOD:

MUSHROOMS

heat oven to 250°
wipe mushrooms
cross hatch stalks to help them cook faster
strip thyme leaves into olive oil
drizzle herb oil onto mushroom stalks
season with salt and pepper
roast until tender and starting to bleed juice

TOAST

while mushrooms are cooking:
slice bread into 1½cm thick slices.
rub with thyme and oil or butter
lay in a pan and cook until toasty OR grill

SAGE BUTTER

in heavy base pot, place 250g of unsalted butter
add 1 small bunch of sage
add a pinch of salt and grind of pepper
cook butter until golden in colour, and sage leaves are crispy

TO SERVE:

lay toast on plate, balance mushroom on top, and drizzle mushroom juices
pour sage butter over the top, and scatter crispy sage leaves.
a grind of pepper - and a pour of red!

ASFM SHOPPING LIST

Ingredients:

large Swiss brown mushrooms
extra virgin olive oil

unsalted butter
sage, thyme

organic sourdough

Stallholders:

[P&L Rogers](#) (site 89)
[Bald Hills Olive Grove](#) (site 79), [Harding's Fine Foods](#) (site 38),
[Patlin Gardens](#) (site 71) [Virgara's Garden](#) (site 50), Rodger Fryer (site 52)
[B.-d. Farm Paris Creek](#) (86)
[Hillside Herbs](#) (site 83), [Salad Greens and Kitchen Herbs](#) (site 90)
[Aay's Fresh Herbs](#) (site 88)
[Riveria / Paolo's Artisan Bakery](#) (site 15), [Flour Power Breads](#) (27)