



Wild Chicken Mushrooms on Toast

serves 2

- 4 pieces good quality toast
- sea salt & fresh pepper, to taste
- 2/3 cup chicken stock
- 1/3 cup cream
- 1/2 teaspoon dried thyme
- 2 tablespoons olive oil
- 1 small shallot, minced
- 2 tablespoons unsalted butter
- 1 large clove garlic, minced
- 1 pound wild chicken mushrooms, young tender parts only
- minced parsley, for garnish

Make sure mushrooms are clean and dry. Ideally, soak them in salty water for 30 minutes, then rinse and dry, laying them out on paper towels. When ready, slice mushrooms into long slim pieces.

Heat a large, heavy skillet over medium-high heat and add butter and olive oil. When melted, add garlic and shallot, stirring until golden. Add thyme. Toss in mushrooms and stir to coat; sauté for several minutes and then add stock. Cook until stock reduces, then add cream. Raise heat and simmer vigorously, letting sauce thicken. Remove from heat and season to taste with salt and pepper.

Place 2 pieces of toast on 2 plates, spoon mushrooms over and garnish with parsley. Serve immediately!