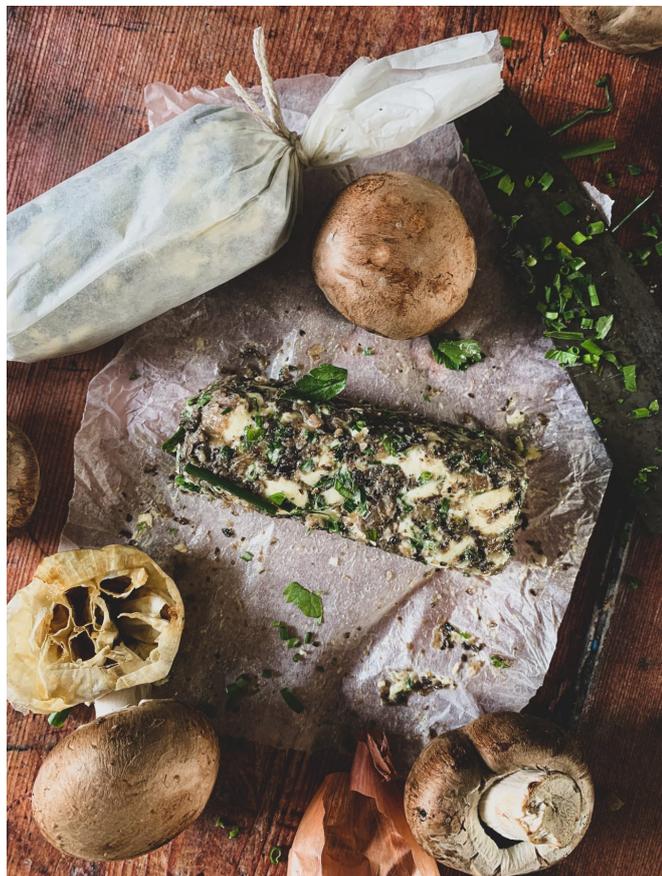


Garlic Mushroom Butter

Garlic butter what a combo! A French Classic that dates back as far as 1814 and is still going strong to this day. But my recipe has that extra bit of flavour that comes in the form of mushrooms!

Let it set in the fridge then spread it generously all over bread or have it slowly melt all over a beautiful piece of steak.



Makes: 1

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 1 hour

Ingredients

- 1 pack of soft salted butter.
- 1 small shallot, cut into 4.
- 2 garlic cloves.
- 1 whole garlic bulb.
- 100 g of mushrooms.
- Fresh thyme.
- 1 handful of fresh parsley, roughly chopped.
- 1 handful of fresh chives, roughly chopped.
- 1 tsp of oregano.

Method

- Slice off the top part of the garlic to expose all the individual cloves, drizzle with olive oil, season with salt and pepper. Wrap in tin foil and roast in a pre-heated oven at 180°C for 50 minutes or till the garlic is super tender. Just keep checking on it every 20 minutes or so. Depending on the size of the garlic bulb it may take a little longer or less. Once the garlic is done allow too cool.
- While the garlic is in the oven make a mushroom duxelle*. In a food processor add the mushrooms, garlic, shallots, some thyme leaves, season with salt and pepper then whizz to break it all down. Place the mushroom mix into a pan with a drizzle of oil and slow fry for around 15 minutes. You wanted to cook out all the liquid from the mushrooms and get everything nice and soft. Once done leave to completely cool down.
- Once everything is ready get a bowl and squeeze the garlic bulb into it discarding of all the skin. Add the mushrooms mixture along with the herbs, softened butter, oregano, season and mix well.
- Once mixed roll into a sausage shape and wrap in baking paper. Pop it into the fridge to set and you are good to go.