

# CHEF TRISHA HENNESSY

## TUESDAY NIGHT CLUB RECIPES



## Forest Mix Mushroom Pate

### Ingredients

#### Serves 2

- |                                |                              |
|--------------------------------|------------------------------|
| 50 grms butter.                | 2 teaspoon Dijon mustard.    |
| 1 finely chopped onion.        | 2 tablespoons creme fraiche. |
| 1/2 leek, chopped.             | 2 teaspoon dried tarragon.   |
| 100 grms forest mix mushrooms. | Grated zest of 1 lemon.      |
| 100 grms shiitake mushrooms.   | Salt & pepper.               |

### Method

1. Melt the butter in a pan & gently cook off the onion & leek for a few minutes.
2. Then add mushrooms & cook until they are well softened.
3. Then add mustard, lemon zest, tarragon, seasoning and creme fraiche. Give it a good mix.
4. Pull off the heat, pour into bowl, cool slightly and then blitz until you have a smooth Pate.
5. Place in the fridge to firm up. Serve with slices of sourdough.
6. Will last for 5 days in the fridge.