

We found some Shaggy Ink Caps very close to home this morning, so there?s a Crustini in there somewhere!

Ingredients:-

5 Large Shaggy Ink Caps, sliced
4 Slices of (Gluten free) Sour Dough Bread which was FOC as it was at the end of it?s life!
200ml Chicken Stock
2 Cloves of Lacto - Fermented Garlic, minced (Home Brewed!)
1 Small Onion, finely diced
Home Grown Basil, chopped
A squeeze of Lemon
Salt & Pepper
Grated mature Cheddar
Home grown Parsley to garnish
Oil

Method:-

(1) Saute the Onions in a little Oil for a couple of minutes and then add the Garlic.
(2) Season with Salt & Pepper.
(3) Add the Chicken Stock.
(4) Add the foraged Mushrooms.
(5) Simmer for a couple of minutes.
(6) Add the Basil.
(7) Coat the sliced Sour Dough bread in a little Oil.
(8) Griddle on both sides until browned.

(9) Sprinkle a layer of Cheese over each slice.
(10) Layer Mushroom mix over the Cheese.
(11) Add a final sprinkle of Cheese over the Mushrooms.
(12) Grill until Brown.
(13) Garnish with the chopped Parsley.

Enjoy.