



The Olive Branch

Mushroom & Lincolnshire Poacher Rarebit on Toasted Bread

Ingredients:

Serves 4:

4oz/100gm plain flour
4oz/100gm unsalted butter
10fl oz/300ml milk
4oz/100gm Lincolnshire Poacher cheese, grated
1tsp Worcester sauce
1tsp English mustard
2 egg yolks
400gms mushrooms

Method:

Rarebit:

1. Melt butter in a thick-bottomed saucepan, then add flour to the butter and stir well with a wooden spoon until the roux begins to come away from the side of the pan.
2. Gradually add the milk, mixing thoroughly to obtain a smooth sauce-like consistency. Cook the sauce for 5 to 10 minutes before adding the grated cheese, mustard and Worcester sauce.
3. Remove pan from heat and stir in egg yolks. Season to taste, cover and leave to cool.

Mushrooms:

1. Heat frying pan, drizzle with olive oil and a knob of butter; heat until it starts to foam. Sweat off a little chopped onion, and a pinch of garlic, then start to fry.
- 2.
3. Add a good handful of sliced mushrooms and sauté until golden brown
4. Season to taste. Finish with a squeeze of lemon juice and chopped tarragon.

Assembly:

1. Cut four slices of bread, nice and chunky, and toast. Place toasted bread on an oven tray, scatter the pieces of bread with the sautéed mushrooms.
2. Liberally spread the rarebit mixture over the mushrooms and place under a hot grill until golden brown.
3. Serve with either crispy smoked streaky bacon or a homemade fruit chutney.