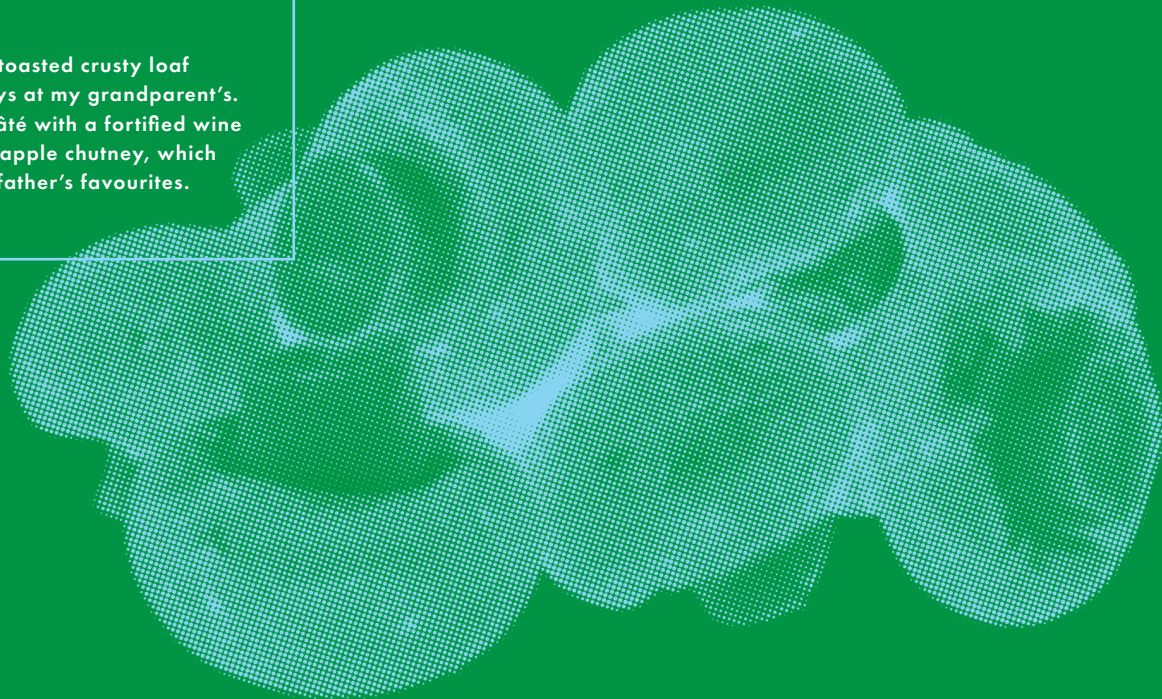


## Chef Justin Horne

@chefjustinhorne

*Mushroom pâté on a toasted crusty loaf reminds me of holidays at my grandparent's. I have enriched the pâté with a fortified wine reduction and added apple chutney, which was one of my grandfather's favourites.*



# Mushroom Parfait on Buckwheat Sourdough

## INGREDIENTS:

100 g shallots, finely sliced  
3 g minced garlic  
15 g sprigs of thyme  
150 g dry Madeira  
150 g ruby port  
75 g white port  
50 g brandy  
18 g table salt  
1 kg fresh chestnut mushrooms, sliced  
40 g dried porcini powder  
300 g unsalted butter, melted  
100 g melted butter for covering parfait  
Splash vegetable oil

## METHOD:

Place the shallots, garlic and thyme in a saucepan with the Madeira, ruby port, white port and brandy. Set aside to marinate for 24 hours. Heat the marinated mixture until nearly all the liquid has evaporated, stirring regularly to prevent the shallots and garlic from burning. Remove from the heat and discard the thyme. Meanwhile batch cook mushrooms with a little vegetable oil and set aside. Add butter to pan on low heat to melt. Blitz together all ingredients until smooth. Transfer to container / kilner jar and let cool. Pour over melted butter. Once cool place in fridge.

