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Gorgonzola And Garlic Mushrooms

Ingredients

125g baby chestnut mushrooms
125g white baby button mushrooms
2 fat cloves of garlic
35g butter
5 heaped tablespoons of low fat creme fraiche
Salt
Black pepper
120g gorgonzola cheese
A few sprigs of parsley
Crusty French bread

Servings
2
Person

Preparation

1. Preheat the oven to 190 degrees or 170 degrees fan oven.
2. Wipe the mushrooms clean then peel and crush the garlic. Gently saute the mushrooms in the butter in a small frying pan. After 2 minutes, add the crushed garlic and cook for a further 3 minutes until the garlic is soft but not browned.
3. Spoon in the creme fraiche, stirring after each addition, then simmer and stir gently for 2-3 minutes. Season to taste with salt and black pepper then divide between two ovenproof dishes.
4. Chop the gorgonzola into small pieces and scatter it on top of the mushrooms. Bake in the preheated oven for 18-20 minutes, or until the cheese is melted, bubbling and beginning to brown.
5. Serve hot, garnished with finely chopped parsley and accompanied by slices of fresh crusty French bread to mop up the juices.

Cooks Note

This indulgent and tasty dish would be a great starter for a dinner party; it is so quick and easy to prepare but looks and smells delicious!

If you don't have button mushrooms, just use standard ones and chop them into halves or quarters. Blue Stilton cheese can be used in this dish instead, crumbled on the top; I just happened to have gorgonzola!
I tried to lower the fat content a little by using low-fat creme fraiche, but you can, of course, use thick double cream!