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by Liz Robb

Creamy Wild Mushrooms With Herbed Potato Cakes

Ingredients

For the potato cakes:**
250g potatoes
20g butter
Salt and black pepper
2 spring onions
A small handful of parsley
A small bunch of chives
Plain flour
1 tablespoon of milk
1 tablespoon of sunflower oil
For the creamy mushrooms:
1 shallot
1 fat clove of garlic
300g mixed wild mushrooms
15g butter
Salt and black pepper
3 tablespoons of reduced fat double cream*
A small handful of parsley
A few sprigs of thyme
1 lemon
Servings
2
Person

Preparation

1. To make the potato cakes, peel, cut up and boil the potatoes until tender. Drain, allow to steam dry for a minute or two and then mash with the butter until smooth. Season with salt and black pepper.
2. Trim and finely chop the spring onions. Finely chop the parsley and chives. Stir all three into the mashed potato.
3. Sift in the flour and beat well together, beating in the milk too if needed.
4. With floured hands, form the potato into 8 small balls and, on a lightly floured surface, flatten them a little to make patties.
5. When you are ready to eat, heat a tablespoon of oil in a frying pan and fry for about 3 minutes on each side, so that the outside is golden brown.
6. To make the creamy mushrooms, peel the shallot and the garlic and chop both very finely. Wipe, and slice the mushrooms if needed, not too thinly, so that they are similar sizes.
7. Melt the butter and gently saute the shallot for a minute, then add the garlic and saute for a further 2 minutes. Stir in the mushrooms and cook gently for 5 minutes more.
8. Season to taste with salt and black pepper, stir in the double cream and stir well. Finely chop the parsley and a little thyme, stir in well and then add just a little squeeze of lemon juice.
9. To serve 2 people, place 2 potato cakes on each plate with half of the mushrooms, garnished with a little fresh thyme.

Cooks Note

A perfect weekend brunch or supper for two, enjoy this delicious but simple dish of creamy sauteed mushrooms served with potato cakes, made with butter, spring onions and fresh

herbs.

*I like to use reduced fat cream, I think it tastes just as good, but do use full fat if you prefer.

**This recipe will make creamy mushrooms for just two people, but enough potato cakes for up to four people, depending on their appetite; unused potato cakes will keep in the fridge to eat the next day, or you could pop them in the freezer.