

BALSAMIC MUSHROOM TOAST WITH SPRING ONION

Balsamic mushrooms for breakfast is just the best thing! This easy recipe is delicious, and makes enough for six people, so you should have some leftovers.

Ingredients:

600g sliced button mushrooms (or another variety of your choice)
60ml AUSBARREL Original or Premium Reserve
Freshly ground salt & pepper
Sourdough bread
Chopped spring onion

Method:

Preheat oven to 180 degrees celsius.

Add sliced mushrooms with AUSBARREL, salt and pepper to a non-stick, thick based oven pan and mix. Cook until tender (20 mins or so).

Turn oven up to 240 degrees and stir occasionally, for another 15 mins. Use straight away or let cool down.

Plate on to toasted sourdough, with some chopped spring onion on the top.

Make this a little more special by using some brie cheese on the toast, with some roasted tomatoes, Persian feta, some fried pancetta, with or without a poached egg. Delicious!

