Garlicky Thyme and Mushroom tartines



Extra virgin olive oil
150g mixed mushrooms
50g butter – softened
25g grated cheddar or parmesan
1 crushed clove of garlic
1 tbsp chopped thyme leaves
Zest of half a lemon
2 large slices of country bread – halved

Method:

- Preheat your oven to 200°C, 180°C fan and drizzle a suitable sized baking tray (large enough to hold the bread slices) with olive oil.
- Finely chop half of the mushrooms and mix in a bowl with the butter, cheese, garlic, thyme, lemon zest and some seasoning.
- With the bread slices arranged on the baking tray, spread the mixture to cover the bread right to the edges.
- Slice the remaining mushrooms thinly and arrange on top.
- Drizzle each slice with olive oil and bake in the pre-heated oven for about 15 minutes or until the base of the bread is crisp and the mushrooms tender.

Serve with a green leafy salad.