Mushrooms on Mustard Cream Toast

2 open-faced toast portions · Active 15 min · Total 25 min

Skills: Easy

Ingredients

- 10 oz mushrooms, thickly sliced (285 g)
- 2 teaspoons olive oil (10 ml)
- 1 small shallot, finely chopped (40 g)
- 1 teaspoon Dijon mustard
- 1/4 cup heavy cream (60 ml)
- 2 tablespoons water (30 ml)
- 1/4 teaspoon fine salt
- 1/8 teaspoon ground black pepper
- 2 thick slices wholegrain bread (about 100 g total)
- 1 tablespoon chopped parsley

Set out

10-inch skillet, Toaster or oven grill used according to its instructions, Spatula

Allergens

Milk, Mustard, Wheat. Check labels and substitutions.

Make it

1. Heat oil in the skillet over medium-high. Add mushrooms and cook for 7–8 minutes, stirring occasionally, until released water evaporates and edges brown.

2. Lower to medium and add shallot. Cook for 2 minutes until softened.

3. Stir in mustard, cream, water, salt and black pepper. Simmer gently for 2 minutes until the sauce lightly coats the mushrooms.

4. Toast the bread. Put on plates and spoon mushrooms and sauce over the top. Finish with parsley and serve immediately.

Keep the work small

Clean and slice the mushrooms earlier if useful, then refrigerate them in a covered container. The dish still needs its short final cook when you are ready to eat, but the knife work can be taken out of that moment.

A useful detail

If the sauce reduces too far, add a teaspoon of water at a time. It should coat the mushrooms, not form a stiff paste.

Keep it well

Refrigerate mushroom topping within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 2 days. Reheat to 165°F/74°C with a splash of water. Make fresh toast at serving; do not refrigerate the assembled dish and expect a crisp base.