



Roasted mushrooms in Diane sauce



Vegan – 2 Serves as a Main – 4 Serves as a Starter

INGREDIENTS FOR ROASTED MUSHROOM

4 large portabella mushrooms
2 tbsp olive oil
2 cloves garlic, peeled and minced
2 tsp vegan **Worcester sauce**
½ tsp smoked paprika
Good pinch of salt and black pepper

INGREDIENTS FOR DIANE SAUCE

1 tbsp olive oil
3 shallots, peeled and finely chopped
2 cloves garlic, peeled and minced
100g chestnut mushrooms, finely chopped
¼ tsp salt
¼ tsp black pepper
1 tbsp vegan **Worcester sauce**
1 tbsp vegan **Dijon mustard**
30ml vegan **Cognac**
250ml **oat cream** alternative
1 tbsp cornflour mixed with 3 tbsp cold water
3 tbsp finely chopped fresh parsley

TO SERVE

150g baby spinach, steamed (weight is before steaming)
Fresh parsley, chopped
Pinch of black pepper

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Preheat the oven to CircoTherm 190C.

Remove the stems from the portabella mushrooms, and place on a baking tray. Drizzle on the olive oil and Worcester sauce and spoon the minced garlic inside the mushrooms. Sprinkle on the smoked paprika, salt and pepper.

Place the mushrooms in the oven to cook for 10-14 minutes – until tender.

Meanwhile, make the sauce.

Heat the olive oil in a frying pan over a medium-high heat. Add the shallots and cook for 3-4 minutes until softened.

Add the garlic, mushrooms, salt and pepper and cook for a further 2 minutes.

Add the Worcester sauce, Dijon mustard and Cognac. Bring to the boil and simmer for 2-3 minutes.

Turn the heat down to low and stir in the oat cream. Heat the sauce until warmed through. If you would like the sauce to be thicker, stir in the cornflour and water mixture. Taste to check the seasoning and add a pinch more salt and pepper if needed. Turn off the heat and stir in the parsley.

Remove the portabella mushrooms from the oven and top each with steamed spinach.

Drizzle the Diane sauce over the top and finish with a sprinkling of fresh parsley and a pinch of black pepper.