

## 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.