

# Ceps & Shallots on Toasted Brioche

Serves 4

## Ingredients

2 tbsp

*Olive oil*

400g

*Fresh ceps, thickly sliced*

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*Sea salt and freshly ground black pepper*

25g

*Unsalted butter*

2

*Banana shallots, finely sliced*

1

*Garlic clove, skin on*

Few

*Sprigs of thyme, leaves picked*

Small

*Handful flat leaf parsley, roughly chopped*

4

*Thick slices of brioche, toasted*

1. Heat a sauté pan until hot and add the oil and ceps.
2. Fry for 3-4 minutes until golden brown, stirring occasionally.
3. Season well with salt and pepper.
4. Add the butter, shallots, garlic and thyme.
5. Cook for a few more minutes until the shallots have softened, then stir through the chopped parsley.
6. Pile the mushrooms and shallots on to the toasted brioche slices and serve immediately.

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