

# COUNTRY TRADING CO

Supplier to Growers and Makers

## WILD MUSHROOM SPREAD

A sprinkling of beautiful dried mushrooms from Neudorf Mushrooms give this mushroom spread a very rich flavour. It looks and tastes dead posh but it is so quick and easy to make. Great vegetarian pate. Makes 1.5 cups.

- 250 grams button mushrooms finely diced
- 20 grams of Neudorf dried wild mushrooms [click here to order](#)
- 100mls of water or white wine (I used brandy for a really rich flavour)
- 1 knob of butter (about a desert spoon)
- 1 small onion finely chopped
- 50 mls of cream
- 1 teaspoon of cornflour or arrowroot powder
- 1 teaspoon vegetable stock (I used ½ a teaspoon of Mushroom Salt from Neudorf Mushrooms)
- Fresh chopped parsley.



Soak the dried mushrooms in the water or wine. Melt the butter in a pan over a medium heat and caramelise the onion. Add the button mushrooms and cook gently for 3 minutes then add the soaked mushrooms including the liquid, stock and parsley. Cook for a further 5 minutes. Dissolve the cornflour in the cream and stir into the mixture. Cook until thickened. Cool completely and serve with fresh bread or crackers.

## WILD MUSHROOM SOUP

Serves 4.

- 200 grams button or swiss brown mushrooms
- 10 grams of Neudorf dried wild mushrooms [click here to order](#)
- 30 grams of butter
- 1 handful of fresh chopped parsley (don't be stingy with it)
- 3 cups of chicken or vegetable stock
- ½ cup of cream
- 1 tablespoon of corn flour or arrowroot powder

Soak the wild mushrooms in 1 cup of stock. Slice the fresh mushrooms. Heat the butter in a pot, add half of the parsley and fresh mushrooms. Cook until mushrooms become sloppy. Add the soaked mushrooms including the liquid, 2 cups of stock and simmer for 10 minutes stirring occasionally. Dissolve the corn flour in the cream and add while stirring the soup. Season with salt and pepper.

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