

## MUSHROOMS ON TOAST

### Onion purée

Put oil and onion in a medium pot and cook over low to medium heat to caramelize slowly. Scrape the bottom constantly with a wooden spoon for a darker and sweeter purée. When the onion is dark brown, add vegetable stock and reduce by a third. Then add the cream and reduce until thick. Process in a blender and season to taste. Pass purée through a sieve.

100 ml canola oil  
5 large white onions, thinly sliced  
400 ml vegetable stock  
200 ml cream  
salt to taste

### Mushroom and onion topping

Preheat the oven to 200°C. Cut unpeeled onions in half from root end to stem end. In an ovenproof pan, heat oil and place onion halves in it flat side down. Add garlic and thyme. Allow the onion to char to a quite a dark colour and develop a smoky flavour. Deglaze with sherry vinegar and place in the oven for 5 to 10 minutes. Leave onion to cool and peel off outer skin. Heat butter in a pan and fry mushrooms. Season to taste with salt and pepper.

8 pickling onions  
100 ml canola oil  
1 garlic clove  
2 thyme sprigs  
50 ml sherry vinegar  
50 g butter  
salt to taste  
butter for frying  
2 punnets mixed mushrooms, sliced

### Parmesan cream

In a medium to small pot, combine oil, onion, garlic and thyme and sweat over medium heat. Once the onion starts to brown, add Parmesan. It will start to caramelize and catch, so keep scraping it off with a wooden spoon. Deglaze with white wine to help lift the caramelised bits. Reduce the wine by half. Add vegetable stock and reduce again by a third. Then add cream and again reduce by a third. Pour the mixture into a blender and process. Season with care, as the Parmesan will have added a salty taste. Pass the cream through a sieve.

30 ml canola oil  
1 small onion, sliced  
1 garlic clove, crushed  
1 thyme sprig  
150 g Parmesan, roughly chopped  
100 ml white wine  
250 ml vegetable stock  
150 ml cream  
salt to taste

### To serve

Toast the bread slices in a toaster or in a pan with some butter when all the other elements are ready to be plated. Spread onion purée on the toast, add mushroom and onion topping, and finish the dish with a drizzle of Parmesan cream and a few extra dollops of onion purée.

6-8 slices sourdough bread  
onion purée  
mushroom and onion topping  
Parmesan cream

Serves 6-8

