

Starters / Salads

Mushrooms and Chestnuts in Cream Anthony Worrall Thompson

From the Anthony Worrall Thompson website: www.awtonline.co.uk

Serves 2

- 225g (8 oz) Sierra Rica Peeled and Cooked Chestnuts – jar or vacpack
- 55g (2 oz) unsalted butter
- 450g (1 lb) button mushrooms, quartered
- 4 tablespoons dry sherry
- half an onion, peeled and finely chopped
- 1 teaspoon soft thyme leaves
- 225 ml (8 fl oz) chicken stock
- 100 ml (3 fl oz) double cream

1 - Melt the butter in a heavy-based frying pan when hot and foaming add onions and thyme, cook on a gentle heat until soft but not coloured, add the mushrooms. Cook over a medium heat for 2 minutes then add the sherry, cook until the liquid has evaporated.

2 - Add the chicken stock and simmer for 6 minutes. Add the cream and finally fold in the chestnuts and adjust the seasoning and serve.
