

What Katie ate...

ROASTED MUSHROOMS + SHALLOTS WITH CREAMY HERB SAUCE

YOU WILL NEED

10 shallots
2-3 bulbs garlic
Good quality extra virgin olive oil
250g shiitake mushrooms
1/2 tsp fresh thyme leaves
Maldon sea salt flakes
Freshly ground black pepper
50g butter
150ml pouring cream
Handful fresh parsley, finely chopped
Extra thyme sprigs, to garnish

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SERVES 4

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Preheat oven to 150° C/302° F.

Cut shallots in half length-ways and place cut side up on a baking tray. Cut garlic bulbs in half width ways and arrange on same tray with onions.

Drizzle with a good glug of olive oil, season with salt and black pepper.

Slow roast in oven for 1.5 Hours or until both are caramelised and soft.

At the 1.15 hour mark, scatter mushrooms on a baking tray and drizzle with olive oil and thyme leaves. Season with salt and black pepper.

Roast in oven alongside onions for last 15 mins.

10 mins before onions and mushrooms are ready, in a small saucepan, melt butter over low-medium heat. Pour in cream and whisk together, allow to simmer for 2-3 mins before adding chopped parsley. Season to taste with salt and freshly ground black pepper.

To serve, arrange onions, garlic and mushrooms on a serving platter or bowl and drizzle with cream.