

# **Garlic Mushroom with Pesto and Burrata**



This lunch recipe is quick to make but does not compromise on flavour!

### **Ingredients**

450g chestnut mushrooms, finely chopped  
sunflower/olive/vegetable oil  
3 tbsp salted butter  
3 garlic cloves, finely chopped  
pinch of salt  
sourdough loaf  
pesto  
1 burrata  
chilli oil (optional)

### **Method**

- Add 3 tbsp of oil and the salted butter to a hot pan. Add the garlic and let it sizzle.
- Add the mushrooms, and a pinch of salt, and cook on high heat for 8 minutes or until golden.
- Whilst the mushrooms are cooking, slice your bread and spread some butter on both sides.
- Remove the mushrooms from the pan, place them in a bowl, and set aside.
- Add the bread slices to the pan and cook until both sides are crispy and golden.
- Once the bread is cooked, place them on a plate and spread some pesto on one side.
- Distribute the mushrooms evenly between the slices. Break the burrata into pieces and distribute on top of the mushrooms.
- Garnish with another pinch of salt and chilli oil.

Time to tuck in!