

## Wild Mushroom Stroganoff



**Serves:** 4

**Profitability:**

**Steps:**

Boil or steam the potatoes until tender. Drain and return to the pan.

Heat the milk, pour over the potatoes and mash well.

Stir in the herbs and season to taste.

Melt 15g butter or margarine in a pan. Add mushrooms and garlic and cook gently for 5 minutes.

Stir in the cream, season to taste then heat gently - cover and keep warm.

Melt the remaining 25g of butter or margarine in a pan and stir in the breadcrumbs, herbs and season to taste.

To assemble, serve individually by placing equal portions of the mashed potato on each plate. Spoon the mushroom sauce over the top, and finish with the topping.

Toast under a hot grill until golden brown.

**Ingredients:**

Potatoes 675g peeled and cut into chunks

Milk or soya milk 150ml

Fresh mixed herbs 1tbsp finely chopped

Butter or margarine 40g

White mushrooms 450g assorted, roughly chopped

Garlic 2 cloves, crushed

Double cream 150ml

Breadcrumbs 50g fresh white

Fresh herbs 2 tbsp finely chopped

Salt and freshly ground black pepper to taste

**Author:** The Vegetarian Society