



## Mushroom Cappuccino

Serves 8 as appetiser - in espresso cups or small tea cups

- Soak 25g dried porcini in 3/4 cup warm water for 40 mins. Drain and squeeze dry, keep 1/2 cup of soaking liquid. Coarsely chop.
- Melt 30g butter in heavy based saucepan
  - Stir in a finely chopped garlic clove and cook till pale golden
  - Add 250g of button mushrooms - thinly sliced and sauté for 10 mins.
- Add porcini and cook another 5 mins.
- Stir in
  - 1 tablespoon flat leaved parsley finely chopped
  - Salt and pepper.
  - 2 cups chicken stock and soaking liquid
- Cook for about 15 mins on low heat.
- Blend in food processor until smooth.
  - Return to pan add 1/2 cup double cream, simmer
  - Add 2 teaspoons truffle oil
  - Remove from heat and froth using whipper.