



THE HUNDRED HOUSE & FISH IN THE FOUNTAIN

Hotel

Restaurant

Poached Mushrooms in Red Wine & Herbs with a Stilton Crumble

Ingredients for 4/6 people

1. 500 grams Button Mushrooms
2. 2 Bay Leaves
3. 1 Large Table Spoon of Oregano
4. 1 Large Table Spoon of Thyme
5. 400 ml Red Wine
6. 1 small tin of Tomato Puree
7. Salt & Pepper
8. 225 grams Stilton

Method

1. Wipe and cut in half the mushrooms.
2. Place all of the ingredients (not the Stilton) in a large pan and leave to marinate for 2 hours.
3. Bring to boil, simmer gently for 20 mins stirring occasionally until the sauce thickens.
4. Remove from heat and spoon mushrooms and sauce into serving dishes.
5. Place serving dishes onto a baking tray.
6. Crumble Stilton over Mushrooms and place under hot grill until Stilton is melted.