

Beckett's Farm







STARTERS



Ham & Cheese Stuffed Mushrooms



Method

-  10 field flat mushrooms, wiped and stalks removed
-  100gm blacky ham, chopped
-  120gm mozzarella, chopped
-  1 garlic clove, peeled and crushed
-  1 tbsp rapeseed oil, salt and pepper
-  1 bag mixed salad leaves

1. Finely chop two of the field mushrooms and mix together in a bowl with the ham, mozzarella and crushed garlic, then season well with salt and pepper. Fill the remaining eight mushrooms with the mixture

2. Put the mushrooms in a large oven dish, drizzle with rapeseed oil and cook for 7 minutes under grill on high. Serve on top of the salad leaves, and make sure you have plenty of crusty bread to mop up the juices