







Beckett's Farm

STARTERS

Mushroom and Potato Sauté



Method

-  500 gms new potatoes
-  Salt and pepper
-  175 gm button mushrooms
-  Salt and pepper
-  5 tbsps single cream
-  2 garlic cloves crushed

1. Cook potatoes in boiling salted water for about 15 to 20 minutes or until just tender, and drain
2. Melt butter in a large frying pan. Add the mushrooms & garlic and sauté, stirring constantly for 2 minutes. Add the potatoes to the pan and heat through
3. Turn off the heat and add the cream, season with salt and pepper
4. Stir until the potatoes are thoroughly coated in the cream. Transfer to a hot serving dish and serve immediately

