







# Beckett's Farm

## STARTERS

### Grilled Mushrooms with Goats Cheese



#### Method

-  1 white baguette
-  6 large field mushrooms
-  150gm goats cheese
-  3 tbsp balsamic vinegar, 5 tbsp rapeseed oil
-  1 tsp dijon mustard, 1 garlic clove, chopped
-  Salt and pepper

1. Preheat oven to 180c/350f/gas mark 4. To make the dressing, whisk together 4 tbsp rapeseed oil, vinegar, mustard and garlic. Season with salt and pepper and set aside
2. Cut the baguette diagonally into 1 cm slices. Brush both sides with the remaining rapeseed oil and place on a baking tray. Bake for 10 minutes or until crisp but not browned
3. Remove the stems from the mushrooms. Slice the goat's cheese into rounds. Place a slice in each mushroom cap. Preheat grill to medium. Drizzle a little dressing over mushrooms and place under grill for 5 minutes, or until goats cheese is bubbling and the mushrooms are tender
4. To serve, place each slice of baguette on a serving plate, top with a mushroom and drizzle the dressing over. Season with salt and pepper, serve while still hot