

Mushroom Pâté Toasts with Eggs & Thyme Salt



Serves 4 Prep 15 mins + 1h Chill Cooking 20 mins

Easy

Ingredients

1 tbsp olive oil
1 shallot, finely chopped
250g chestnut mushrooms, finely sliced
2 garlic cloves, sliced (optional)
3 tsp picked thyme leaves
4 tbsp soft cheese
4 eggs
a few pinches of flaky sea salt
4 slices bread, toasted drizzle of truffle oil (optional)

1. Heat the oil in a frying pan over a medium heat & fry the shallot for 6 mins until soft. Add the chestnut mushrooms, turn the heat up to high & fry for another 8-10 mins until softened & all the moisture has evaporated. Stir in the garlic & 2 tsp of the thyme, fry for 1 min, then remove from the heat and leave to cool for 10 mins.
2. Spoon the mushroom mix into a small food processor, add the soft cheese & blitz until smooth. Put into a container & chill for 1 hr. Will keep chilled for up to 3days.
3. Lower the eggs into a pan of simmering water & cook for 6 mins for soft-boiled, or 10 mins for hard-boiled. Cool under the tap until you can handle the eggs. Mix the flaky sea salt, remaining thyme & some black pepper in a small bowl. Set aside.
4. Peel the eggs, then cut the hard-boiled eggs into wedges for little fingers, or into slices. Cut soft-boiled eggs horizontally to reveal the jammy yolk. Spread the mushroom pate over the toasts. Add the eggs on top & sprinkle over some thyme salt, & add a drizzle of truffle oil, if using.