

Mushroom with roast beef and horseradish cream

Makes 24

- 12 button mushrooms, stalks removed
- 12 Swiss brown mushrooms, stalks removed
- 250g lite cream cheese
- 1 tbs horseradish cream
- 2 tbs chopped flat leaf parsley
- 12 slices rare roast beef, halved



1. Melt the butter in a large frying pan over medium-high heat. Add the onion, garlic and bacon and cook, stirring often, for 3 minutes. Add the mushrooms and livers and cook for 5 minutes or until the livers are seared.
2. Add the thyme leaves, sherry and season with salt and pepper. Cook, for 5-8 minutes or until most of the liquid has evaporated. Remove from the heat. Set aside for 15 minutes to cool slightly.
3. Transfer the mixture to a food processor and process to desired consistency. Taste and season with salt and pepper. Spoon pate into a ramekin, drizzle with olive oil. Cover and refrigerate over night. Serve with crispbread or crackers.

Note: for a variation on this recipe see Hazelnut Pesto & Prawn Mushrooms