

Mushroom and tarragon pâté

Preparation — 15 minutes

Cook — 20 minutes

Serves — 4

Ingredients

50g unsalted butter
2 shallots, finely chopped
1 leek, finely chopped
2 garlic cloves, crushed

200g mushrooms, finely chopped
2 tsp wholegrain mustard
2 tbsp crème fraîche
3 tbsp chopped fresh tarragon

Method

- Heat the butter in a large frying pan. Add the shallots, leek and garlic, then gently fry for 7 minutes until softened.
- Increase the heat, add the mushrooms, then cook for 10 minutes, stirring, until the juices have evaporated and the mushrooms are tender. Stir in the mustard and crème fraîche, then season well. Cook for a further 2 minutes then stir in the chopped tarragon.
- Press into ramekins and cover when cool. Refrigerate.