



# Shiitake mushrooms with thyme oil and charred bread

BY SARAH GLOVER

PAIR WITH CABERNET SAUVIGNON 2016

Feeds 2

extra virgin olive oil  
4 thick slices of sourdough bread  
1 cup shiitake mushrooms  
2 teaspoons chopped thyme  
sea salt and freshly ground black pepper  
100 g soft cheese, such as blue or brie

Light your fire and let it burn down for 1 hour until you have nice coals or use hardwood charcoal.

Drizzle a little olive oil over the bread slices, then add to a large cast-iron frying pan and cook until lightly charred on both sides.

Meanwhile, place the mushrooms in a small frying pan, add the thyme, a good pinch of salt and a splash of olive oil and cook for 5 minutes or until tender. Transfer to a bowl and drizzle over a little more olive oil. Season to taste with salt and pepper.

Arrange the mushrooms on the charred bread. Top with cheese and serve.

CAPE  
MENTELLE  
MARGARET RIVER