

Roasted Garlic Mushrooms

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Ingredients

16 even-sized open cup mushrooms, stalks cut level
3 tbsp corn or vegetable oil
75g unsalted butter, softened
3 cloves garlic, chopped very finely
2 tbsp fresh thyme, chopped
1 1/2 tbsp lemon juice
salt and freshly ground black pepper to taste
50g fresh breadcrumbs

Directions

Preheat the oven to 200C/400F/gas mark 6. Lightly fry the mushrooms, cap-side down, in hot oil for 20 seconds.

Arrange the mushrooms in a shallow roasting tin with the stalks facing upwards.

Mix together the butter, garlic, thyme, lemon juice and seasoning. Spoon a little garlic butter on to each mushroom, then lightly press the breadcrumbs on top. Either refrigerate for later use, or cook immediately in the oven for 10 minutes.