

## Buttered Wild Mushrooms On Toast

**Servings:** 2

**Prep Time:** 10min

**Cook Time:** 5min



### Ingredients

- 2 tbsp butter
- ½ rosemary sprig, leaves picked and finely chopped
- 1 garlic clove, crushed
- 200g mushrooms, cleaned
- ¼ tsp Marmite
- ½ small bunch parsley, roughly chopped
- 4 slices sourdough, toasted

### Directions

1. Heat 1 tbsp butter, the rosemary and garlic in a frying pan over a medium heat. Once bubbling, toss in the mushrooms and cook until golden and tender. Add the remaining 1 tbsp butter to the pan with the Marmite and swirl it around to coat the mushrooms. Remove from the heat and scatter over the parsley with a little seasoning.
2. Divide the mushrooms between the 4 slices of toast, and drizzle over any butter left in the pan. Serve immediately.