

Wild mushrooms with Parmesan

Serves 2 to 4

Ingredients

A selection of your favourite wild mushrooms approx. 500g sliced & whole

1 onion peeled and sliced

3 cloves of garlic peeled and sliced

6 Fresh sage leaves picked

15g butter

4 fresh eggs

½ cup Parmesan cheese (shaved)

Extra virgin olive oil

Sea salt & cracked black pepper

½ cup picked parsley for garnish

Sourdough bread to serve

Method

- In a medium sized fry pan heat the olive oil then gently fry the onions and garlic off until transparent, add the butter and melt followed by the mushrooms and sage leaves.
- Cook until the mushrooms are soft, season, now break the eggs into the fry pan over the mushrooms and cook just until the eggs start to set, you may need to place a lid on for a few minutes.
- Now add the shaved parmesan cheese (be generous)
- Finally sprinkle the parsley on and a grind or 2 of cracked black pepper
- Plate and serve with fresh crusty sourdough bread

