

## Oyster Mushroom Pâté

*This recipe is a lovely alternative from using liver to make Pâté and has a popping garlic mushroom flavour. You can use either our Pleurotus Djamor or our Pleurotus Pulmonarius mushrooms. In this recipe we used our Pleurotus Djamor mushrooms. We find the pink oyster mushrooms are better to use as they have a drier texture and meaty flavour. We have matched this Pâté with Bonnie Original Oatcakes so you get the full flavour of the mushrooms and a good healthy hit of wholegrain NZ oats.*

*The Pâté will last a good week in the fridge and serves up to 8 people for a light appetiser.*

### Ingredients:

Pâté	Jelly
50g Onion 4g Garlic 20g Butter 100g Oyster mushrooms 15mls Red wine Pinch Salt and pepper 60g Cream cheese	2g Gelatine 5mls Water  100mls Red wine 1 tsp of Raw super

### Method

#### Pâté

1. Chop onion and garlic and cook in dry pan on a low heat until soft.
2. Add the butter and continually cook until the onion and garlic is caramelised.
3. Add the red wine and mushrooms and cook for 5 minutes or until the moisture of the mushrooms has evaporated.
4. Add a pinch of salt and pepper.
5. Place mixture into a spice grinder and blend until smooth.
6. Add the cream cheese at room temperature and continue to blend until all has emulsified.
7. Place into ramekins and chill in fridge.

#### Jelly

1. Dissolve the gelatine with cold water for 5 minutes.
2. Bring the red wine and sugar to the boil then add the gelatine mix, stir until gelatine has dissolved.
3. Cool for 10 minutes.

#### Assemble

1. Poor the jelly on top of the Pâté and place back into the fridge until Jelly is set.