la cuisine de Clorofil

Mushroom Walnut Pâté

A rich, savory mushroom walnut pâté, based on a recipe from the Ravens Restaurant in Mendocino, that's quick to make and perfect on crackers.

Ingredients

makes about 3/4 cup

1 portobello mushroom, sliced
1 shiitake mushroom, sliced
olive oil
2 cloves garlic, sliced
salt and pepper
1/2 cup walnuts, toasted
1 Tbsp lemon juice
a few sprigs of fresh thyme

Directions

Heat a little olive oil in a pan over medium heat.

Add the mushrooms and garlic, season with salt and pepper, and cook for about 5 minutes, until they're soft and a little golden.

Put the mushrooms and garlic in a blender with the walnuts, thyme and lemon juice, and blend until smooth.

Let the pâté cool in the fridge before serving.

Bon appétit!