



Crispy Mushrooms with Garlic and Tarragon Dip

Crispy-coated mushrooms with a creamy garlic and tarragon dip

Serves : 4

Preparation Time : 15 minutes

Cooking Time : 30 minutes

Ingredients

24 small - medium mushrooms, washed and trimmed but left whole (stalks on)

3 oz / 75 g breadcrumbs

1 egg, beaten

5 fl oz / 1/4 pint / 150 ml sour cream

1-2 garlic cloves, crushed

salt and pepper to season

Herbs & Spices

1 tsp Garlic Chips or 1/2 tsp Garlic Powder

1 tsp Tarragon

Cooking Instructions

Preheat oven to 180C /350F / gas mark 4

Combine breadcrumbs, garlic chips or powder and salt and pepper seasoning in small plastic bag (or a bowl if bags not available).

Dip each mushroom in the beaten egg, then shake in the breadcrumbs to coat thoroughly. Place on a lightly oiled baking tray and bake for 30 minutes until the mushrooms are cooked.

meanwhile, combine the sour cream, garlic and tarragon in a bowl and serve as a dip surrounded by the hot mushrooms.