

PAN ROASTED MUSHROOMS

WITH PINE NUTS, PECORINO CHEESE AND THYME FLOWER



PREPARATION: 15 MIN.



SERVINGS: 4

INGREDIENTS

1/4 cup (60 ml) olive oil Mueloliva

1/4 cup (60 ml) pine nuts

1L (4 cups) of mushrooms (Cremini, and / or Armillaire, Oyster mushrooms etc.)

2 sprigs of fresh thyme

1 tbsp (15 ml) of Bee Primo Thyme Flower Honey (and more, for garnish)

1/2 cup (125 ml) shavings of Pecorino cheese (or Parmesan, or Manchego)

Parsley or chervil leaves, to garnish



INSTRUCTIONS

- 1) In a small saucepan over medium / low heat, cook the pine nuts in olive oil for 6-8 minutes, stirring occasionally, until golden brown. Pass the pine nuts through a sieve and keep the oil.
- 2) In a large skillet over medium heat, cook the mushrooms and thyme for 2-3 minutes per side in the oil you have saved. Drizzle with honey, stir and cook for 2 minutes, stirring
- 3) Serve the mushrooms (on bread if desired) drizzled with honey and sprinkled with pine nuts, Pecorino cheese shavings and parsley leaves.



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