

## Menu

Stuffed mushroom burger

Blueberry bread and butter pudding

### Stuffed Mushroom Burger

Serves 2

4 large portobello mushrooms, wiped not washed

Olive oil

1 x 400g tin of chickpeas

2 spring onions, thinly sliced

1 unwaxed lemon

50g of walnut halves

50g of pecan halves

½ garlic clove, grated

A good pinch of fresh thyme leaves

100g Stilton

2 tbsp fruit based chutney like pear, apple or cranberry would work well

salt and pepper

- Don't peel the skin off the mushroom caps.
- Pour a little olive oil into your hand and hold the mushroom upside down by the stalk with the other hand to soak the top of the mushroom in the oil. Twist it around so it all gets coated. Pinch the stalks out then put the caps upside-down on a plate and repeated with the other mushrooms until all the caps are coated in oil.
- Drain and rinse the chickpeas and pour them into a bowl, using a fork or a masher, mash the chickpeas roughly. Add the lemon juice, zest, spring onions, garlic, thyme, nuts, chutney and the crumbled stilton. Season well then use your hands to mix it all together so that it is combined thoroughly.
- Divide the stuffing into 2 equal parts and make this into flat patties by squeezing the ingredients together. It will be a bit loose and rough, but don't worry.

- Put one stuffing pattie on each of 2 mushrooms and then pop the empty mushrooms on top to make a burger effect. Press them together but not too hard that you split them. Don't worry about the fact the mushroom burgers look really tall, they will cook down to half the height.
- Oil the barbecue griddle and heat to a medium heat and place the mushrooms on.
- They will take about 8 – 10 minutes on each side but do keep an eye of them as all barbecues will cook with different timings.
- The mushrooms will reduce in size, and can be cut into wedges like a small pie. Serve with some salad leaves.

### Blueberry Bread and Butter Pudding

6 currant buns, like tea cake or a hot-cross bun.

50g of soft butter

75g of fresh blueberries

200ml of double cream

4 medium eggs

Four tablespoons of caster sugar

1/2 teaspoon of ground cinnamon

1/4 teaspoon of ground nutmeg

Small of Cornish clotted cream to serve.

- Slice the buns as if you were slicing a loaf of bread - into fingers about two cm thick. Do this with all the buns, then butter the fingers on one side with a thin layer of butter. Use a little of the butter to grease the aluminium tray or enamel bowl.
- Now arrange the buttered fingers in the tray, fitting them all in a squashing them down so that they fit. Scatter blueberries in between the pieces of bun as you go until they are all used up.
- In a bowl, whisk 50ml of cream and one egg per person. So I've got 400ml of double cream, and 4 eggs. Four tablespoons of sugar. And a sprinkle of cinnamon and nutmeg.
- Next, carefully pour the mixture over the buns in the tray, go slowly so that the bread has time to soak up the egg and cream mixture. Be patient, it may take a while. Pour enough in so that it is about 3mm from the top, to allow it to expand as it cooks. it in to close to the top.
- Heat the barbecue hotplate to a medium heat. Carefully put the trays onto it then turn it down low and close the lid. Let it cook for about 10 minutes or until it appears to have set when you wobble it.

- One by one, with a swift movement, turn the desserts out on the hot plate and allow to cook, up-side down for a further five minutes. Use a spatula to turn them out on to a plate. Serve with some pouring cream or ice-cream according to your preference.