



Our central and eastern European friends have a much stronger tradition of gathering and eating wild Mushrooms than we do. Which is cool for us when I find something which I know is not poisonous and good eating!

This is our take on a traditional Russian recipe, modified to suit the ingredients we had available. All we actually needed to buy specifically was a small bottle of White Wine at £1.35 which we used half of - Because we tight like that!

Ingredients:-

- 1 Onion, chopped
- 2 Garlic cloves, crushed
- ¼ tsp Paprika
- ¼ tsp Cayenne Pepper
- 2 Button Mushrooms, thickly sliced
- 4 Forages Pine Bolete Mushrooms cleaned and thickly sliced
- 100ml White Wine
- 150g Basmati Rice
- A glug of Soy Sauce
- 500ml Vegetable Stock
- 100ml Sour Cream
- A sprinkling of home grown Parsley for some colour
- Salt & Pepper
- Oil to fry

Method:-

- (1) In a large frying pan heat a little oil on a medium-low heat.
- (2) Add the Onion and Garlic, cook for about 5 minutes until soft but not coloured. Add the Paprika and Cayenne Pepper. Season with Salt & Pepper.
- (3) Cook for a further couple of minutes, stirring frequently.
- (4) Add all the mushrooms, and fry on a medium heat for about 5 minutes until golden brown all over.
- (5) Stir in the Soy Sauce.
- (6) Meanwhile cook the Rice in another pan.
- (7) Turn down the heat under the Mushroom mixture, add the stock a little at a time. Let this reduce for a few minutes.
- (8) Add the Wine and reduce by a third.
- (9) Finally stir in the Sour Cream.
- (10) Serve over the drained Rice.

It's clearly not the most photogenic dish even garnished with a bit of Parsley, but looks can be deceptive!