



# Rutland, Steady, Cook!

## Barnsdale Lodge's Wild Mushrooms on Sourdough

### Ingredients

280g Mixed Wild Mushrooms, cleaned  
4 slices of Sourdough Bread  
20g Butter  
20ml Red Wine Vinegar  
10g Chives, chopped  
4 Eggs, separated  
200ml Vegetable Oil

### Method

1. Preheat oven to 65°C.
2. Place oil in an oven-proof dish and carefully add egg yolks, making sure they are submerged. Place in oven for 55 minutes.
3. A few minutes before the yolks are ready, grill the sourdough in a hot griddle pan.
4. Heat a little vegetable oil in a frying pan, and when hot add mushrooms with a pinch of sea salt. After one minute toss mushrooms and turn down the heat.
5. Add the butter and red wine vinegar and cook out for one minute.
6. Divide the chives between the sourdough and place mushrooms on top of chives.
7. Using a slotted spoon, remove the yolks from the oil and place them on top of the mushrooms.

**Chefs tip:** Yolks will be very delicate, so perhaps do a couple extra in case of breakages!

Don't forget to share your own  
**Barnsdale Lodge's Wild Mushrooms on Sourdough**  
image on Facebook using **#RutlandSteadyCook**

### Thank you to:

Barnsdale Lodge Hotel,  
The Avenue, Exton

