



**WIGGLY**  
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## Garlic Mushroom- Starter



### Ingredients

- 1x 400g button mushrooms
- 1 x bulb of garlic
- 1 x packet of 14 rashers of streaky smoked bacon
- 1x 300ml double cream
- 1 x ball of mozzarella cheese

### Method

Finely chop the onion and crush 2-3 cloves of garlic.

Slice up half the packet of smoked bacon - the other half will be used for your pigs in blankets.

If the mushrooms are large, cut in half.

Gently fry off the garlic and onions for 2-3 minutes. Then add your bacon and mushrooms and cook for a further 3-4 minutes.

Once all the vegetables are soft, add in your double cream. Simmer and reduce the cream until thickened.

Once thickened add the mushrooms to ramekins and top with a slice of mozzarella cheese.

Place in the oven or under the grill to glaze and melt the cheese.

Serve with toasted bread.

