

**Miele**

# Roasted mushroom pâté

By Miele

**10 minutes**

Preparation time

**15 minutes**

Cooking time

**10**

Serves



## INGREDIENTS

- 4 large field mushrooms (approximately 480 g)
- 1 red onion, thickly sliced
- 2 tbsp olive oil
- 2 tbsp lemon thyme leaves
- 2 tbsp rosemary leaves
- Salt flakes and pepper to taste
- 1 tbsp Dijon mustard
- ? cup roughly chopped parsley leaves
- 80 g (? cup) whole egg mayonnaise or cream

## METHOD

1. Preheat the oven on Fan Grill at 200°C.
2. Place the mushrooms, onion, olive oil, thyme and rosemary in a mixing bowl, season to taste with salt and pepper then toss to combine. Place onto the grilling and roasting insert, placed in the universal tray.
3. Place the tray into the oven on shelf level 4, cook for 15 minutes until the mushroom and onions are slightly charred and tender.
4. Remove from the oven and cool slightly before transferring to a food processor. Blend or process with remaining ingredients until smooth. Season to taste, if needed.
5. Serve the pâté on baguettes or as a dip.