

Mushrooms in filo baskets

A simple starter or can be served as a main course.

Why not make the baskets ahead of time to save time at your dinner party.

Ready in **30** minutes Serves **6**

Ingredients

- 25g margarine
- 200g mixed mushrooms sliced thinly
- 1 small onion finely chopped
- 2 cloves garlic, crushed
- 50ml (approx) white wine
- 150-200ml Alpro cream
- handful of chopped parsley/dill/tarragon

Method

1. Melt the margarine in a saucepan and add the onion and garlic.
2. Sauté for two minutes.
3. Add the sliced mushrooms.
4. Cook until the mushrooms are tender.
5. Add the white wine, stir briefly.
6. Add the cream.
7. Simmer on a very low heat for 5 minutes.
8. Add the herbs and season to taste.