



## Mushroom Duxelles

Duxelles is a classic French preparation of finely chopped mushroom and onion cooked down in butter with herbs (usually thyme or parsley), black pepper and salt, sometimes with a dash of cream, Sherry or Madeira. It's used in a range of English recipes including stuffings, sauces and garnishes and, most notably, in beef Wellington. I put any leftovers from making Wellingtons into tasty little mushroom & cheese pies. If the mushrooms have any dirt on them, wipe gently with slightly damp paper towel or cloth rather than washing them under running water. The most important thing in preparing duxelles, especially if it's being used in pastry, is to cook it long enough to evaporate most of the excess moisture.

**Makes enough for Beef Wellington to serve 2**

### INGREDIENTS

- 400g button mushroom, trimmed and chopped
- 2 tablespoons extra virgin olive (or vegetable) oil
- ½ brown onion, very finely diced
- Salt flakes and freshly ground black pepper,
- to taste
- ½ bunch thyme, leaves picked
- (about 4–5 teaspoons)



### METHOD

1. Place mushrooms in a food processor and pulse until finely chopped.
2. Transfer to a bowl, remove any remaining large pieces and finely chop by hand.
3. Place oil in a small frying pan over medium–high heat.
4. Add onion, salt and pepper and cook, stirring occasionally, for 4 minutes or so, until it softens.
5. Stir in thyme then mushroom and cook for about 5 minutes, stirring occasionally, until mushroom starts to release its liquid.
6. Increase heat to high and continue cooking, stirring constantly, for another 4–5 minutes, until liquid evaporates then mushroom darkens and starts to stick to the pan, crushing any remaining larger pieces with the wooden spoon.
7. Taste and add more salt or pepper if needed.
8. Transfer mushroom to a plate and set aside to cool.