

MUSHROOMS



Rosie's Preserving School
PRESERVING PRESERVING

EQUIPMENT LIST

- chopping board
- knife
- ladle
- wide mouth funnel
- small dish
- cloth
- head space gauge
- your chosen jars and seals
- large pan
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Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie

INGREDIENTS

- | | | |
|---|----------------|---------|
| <input checked="" type="checkbox"/> mushroom, sliced | 1kg | 2lbs |
| <input checked="" type="checkbox"/> onions, medium, chopped | 4 | |
| <input checked="" type="checkbox"/> garlic cloves, finely chopped | 6 | |
| <input checked="" type="checkbox"/> dried thyme | 2 teaspoons | |
| <input checked="" type="checkbox"/> black pepper | half teaspoons | |
| <input checked="" type="checkbox"/> hot stock | 3 litres | 6 pints |
| <input checked="" type="checkbox"/> butter | 4 tablespoons | |
| <input checked="" type="checkbox"/> white wine | 500ml | 8fl oz |
|
 | | |
| <input checked="" type="checkbox"/> to serve: cream | | |



METHOD

BEFORE THE WORKSHOP

Get your jars warmed, lids and seals organised

Canner prepped with water, heat turned on under the canner

WORKSHOP

Put the butter into a large pan and gently cook the onions and garlic for around 10 mins until translucent

Add the mushrooms and cook for around a further 5 minutes

Add the wine, stock and the thyme with the black pepper

Fill your jars, leaving 3cms/1 inch headspace

Remove air bubbles!

Close the canner and heat on high. Vent for 10 minutes

Apply the weight and bring the pressure to 10lbs psi

Process for 60mins for 500ml/1 pint jars and 70 mins for 1000ml/1 quart

To use: thicken with a cornflour plus water mix, if needed, and serve with a swirl of cream. Leave as chunky or use a stick blender for a cream of mushroom soup. Check seasoning.

Use the thickened mix as a sauce to cook chicken pieces or pork chops/steaks - our over and oven bake

Use the soup mix in a casserole as a base

Mix with cooked pasta and bake in oven topped with grated cheese