

Mother's Day

Mother's Day Breakfast

Miso Mushrooms on Sourdough with Roasted Vine Tomatoes

Did you know that Epson began life 80 years ago, in an old Miso warehouse surrounded by lakes and mountains in the heart of Japan? Miso brings out the savoury umami of the mushrooms, finished with cream and chives for an indulgent treat for any mum on Mother's Day, or any other day!

Usain Bolt

Serves: **2**
Prep time: **5 – 10 minutes**
Cook time: **10 – 12 minutes**

Ingredients

- 250g cherry tomatoes on the vine
- Oil to drizzle
- 2-4 thick slices sourdough bread
- 30g butter
- 1 tbsp miso paste
- 300g closed cup white mushrooms (thickly sliced)
- 4 tbsp double cream
- Small bunch chives (chopped or snipped using scissors)



This recipe is intended for entertainment purposes and for use by persons having appropriate technical skill, at their own discretion and risk. Before trying this recipe, please check to be sure that you're not allergic to any of the ingredients.

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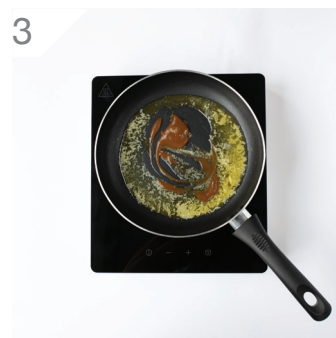
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1 Heat the oven 200°C / 180°C Fan / Gas 6. Put the **tomatoes** on a baking tray, keeping them on the vine. Drizzle with **oil** and season. When the oven is hot, roast the tomatoes on the top shelf for 10–12 mins, until softened and the skins start to split.



2 Toast the **bread** in the toaster until golden brown, or under a preheated grill, turning halfway through.



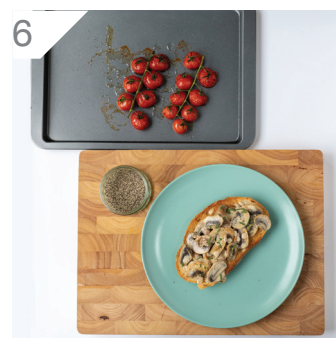
3 Put a large frying pan onto a medium heat. When hot, add the **butter** and **miso paste**, and allow them to melt together.



4 Turn the heat to high, add the **mushrooms** and fry for 5–6 mins, stirring occasionally until golden brown.



5 Reduce the heat and add the **cream** to the pan. Stir to coat the mushrooms. Warm through for a minute or so, remove from the heat and stir in the **chives**. Season with plenty of **black pepper**, no need for extra salt, the miso will add sufficient seasoning.



6 Put your toast onto serving plates and top with the mushrooms. Remove the tomatoes from the oven and serve alongside. Your Mum will love you even more than she already does!

Chef Usain's Winning Tips

Miso is readily available in supermarkets. Choose a white or yellow miso for a mild flavour. Brown/red miso is darker and richer and will add a much stronger flavour.

Buy ready sliced mushrooms for an even easier breakfast; perfect for younger children wishing to avoid knives!



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