

# Baked Flat Mushrooms

Stuffed with vegetarian haggis, whiskey & wholegrain mustard cream

## Ingredients

### Sauce

4 large flat mushrooms  
peeled and cored  
1 small veggie haggis  
2 tbsp breadcrumbs  
2 tsp mixed herbs (Parsley,  
Dill, Tarragon etc)  
1/2 tsp ground black pepper  
1 tbsp finely grated parmesan

1 small carton of double  
cream  
1 shallot finely diced  
25 ml malt whiskey  
1 tsp white wine vinegar  
1 tsp whole grain mustard  
Few leaves of fresh thyme  
salt & pepper

- Preheat oven to 180 degrees
- Mix the breadcrumbs, herbs, parmesan and pepper together
- Place the mushrooms on a baking tray
- Crumble the haggis up by hand
- Split between the mushrooms
- Top with breadcrumb mix
- Place in oven for 10-12 minutes
- For the sauce, fry the shallots in a little oil for 2-3 minutes, add whiskey & white wine vinegar, reduce by half, add the cream and mustard, then boil until slightly thickened, add thyme, salt & pepper to taste
- Serve with a dressed watercress salad

Steve @ The Waggon