

Marinated Mushrooms



Ideal served as a nibble with drinks, as part of an antipasto platter or piled onto bruschetta for lunch.

- 1 tablespoon olive oil
- 3000 grams baby button mushrooms, wiped and trimmed
- 1 cup white wine
- 2 bay leaves
- ½ teaspoon dried oregano
- 2 garlic cloves, peeled and sliced
- 6 whole black peppercorns
- 2 tablespoons white or red wine vinegar
- ¼ cup New Zealand extra virgin olive oil

Heat the olive oil in a frying pan. Add the mushrooms and cook over a high heat, stirring, for 2 minutes. Remove the mushrooms and place in a bowl.

Add the wine, herbs, garlic and peppercorns to the pan and cook over a high heat for 2 – 3 minutes or until the wine is reduced to approximately half its volume.

Remove the pan from the heat, cool for 5 – 10 minutes, then stir in the wine vinegar and extra virgin olive oil. Pour the mixture over the mushrooms. Cover and refrigerate for 3 – 4 hours. Drain the mushrooms before serving.