



Button Mushrooms With Crispy Bacon

Preparation 20 minutes; Cooking 4 minutes; Makes 36

300g rindless bacon rashers, finely chopped
16 (about 200g) large button mushrooms trimmed
16 (about 200g) Swiss brown mushrooms, trimmed
1 cup sour cream
2 tsp Dijon mustard
1/2 cup chopped chives
salt and ground black pepper to taste

1. Place bacon into a medium frying pan over medium-high heat and cook, stirring frequently, for 4 minutes or until crisp. Drain on paper towel. Cool.
2. Place mushrooms stalk-side up onto a large serving plate.
3. Gently combine bacon, sour cream, mustard, 1/3 cup chives and salt and pepper. Spoon mixture evenly into the mushrooms. Sprinkle with remaining chives. Season with salt and pepper and serve as an appetiser.