

# Mushroom pâté

Making a homemade mushroom pâté can be easy and rewarding, with a more subtle flavour than shop-bought varieties. (Serves 6 to 8 as a starter)

## Ingredients

For the pâté

- 100g/3½oz [butter](#), plus extra melted [butter](#) to seal the pâté
- 600g/1lb 5½oz mushrooms (mixture of shitake, [chestnut](#) and button)
- 1 [onion](#), finely chopped
- 3 garlic [cloves](#)
- 2 [lemons](#), juice only
- pinch [cayenne pepper](#)
- 1 tsp grated [nutmeg](#)
- 150g/5½oz [ricotta](#), half sliced, half grated
- 100g/3½oz [gorgonzola](#), half sliced, half grated

for the chutney

- 1 tbsp [oil](#)
- 3 [red onions](#), sliced
- 1 red chilli, chopped
- 100g/3½oz [caster sugar](#)
- 100ml/3½fl oz [red wine vinegar](#)
- salt and freshly ground [black pepper](#)
- 6 [gherkins](#), chopped
- [rye bread](#), to serve

## Preparation method

1. Heat the butter in a large saucepan and fry the mushrooms, onion and garlic for 10-12 minutes, or until soft. Add the lemon juice and place the mixture into a colander to drain away excess moisture.
2. Blend half the mushroom mixture, the garlic cloves, the cayenne and nutmeg in a food processor until smooth. Fold in the sliced and grated gorgonzola and ricotta, along with the rest of the mushrooms.
3. Divide the pâté between 8 small kilner jars and cover with a layer of melted butter. Set aside to cool completely.
4. For the chutney, heat the oil in a frying pan and fry the onions and chili until soft.
5. Add the sugar and vinegar, and boil for 10-15 minutes. Remove from the heat, allow to cool slightly and season to taste with salt and freshly ground black pepper. Fold the gherkins into the mixture.
6. Serve the pâté alongside the chutney and rye bread.