

LUNA GOATS' CHEESE, MUSHROOM AND
CAMELISED ONION BITES

Gary Parsons, *H&B Group Development Chef*

HARVEY & BROCKLESS
the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

LUNA, MUSHROOM AND CARAMELISED ONION BITES

Chef Gary Parsons

Ingredients

SERVES 10 PORTIONS

EG312 Luna Goats' Cheese	75g
CP051 Croxton Manor Comfy Marmalade	33g
DB007 Croxton Manor Unsalted Butter	8g
Puff Pastry Sheets	375g
Button Mushrooms	80g
Olive Oil	8ml
Egg	1 each
Thyme	1g

Method

1. Wash and slice the button mushrooms, then cook them in the butter and thyme. Add the onion marmalade whilst the mushrooms are cooking, mix well, season and leave to cool.
2. Lay the puff pastry out onto greaseproof paper then, using a pastry docker, roll over the pastry to stop the pastry rising in the oven. Brush with the beaten egg wash and put in the fridge for 20 minutes.
3. Cut out small discs of the pastry, then spoon the cold mushroom and onion mix in the center of the discs. Remove the skin from the Luna, cut into 5mm cubes and place 3 cubes on top.
4. Bake in the oven at 180°C for 15-20 minutes. Sprinkle with washed, picked thyme. Keep warm.



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and Caramelised Onion Bites

Cheese Cellar Dairy Luna Goats' Cheese

Our family of award-winning goats' cheeses has grown a little bit bigger with the introduction of Luna, made with raw milk by our cheesemakers at the Cheese Cellar Dairy in Worcestershire. The creamy baton of cheese is sprinkled with edible ash to help encourage the white moonlike rind to develop - a process that involves plenty of patience and skill in the maturing rooms.

Croxton Manor Onion Comfy Marmalade

There's a reason why goats' cheese and onion marmalade is a classic combo. The sweetness of the onion balances the acidity of the cheese and marries with its earthy creaminess.

Croxton Manor Unsalted Butter

We're particularly proud of our own range of Croxton Manor butters, which are made with fresh milk from British cows raised to strict quality standards. Perfect for enriching pastry dough, melting into sauces or lavishing on hot crumpets. The salted and unsalted butters are not blended and are additive free.
