

Mushroom and fennel garnish

Would you change this recipe when you make it at home?

Equipment:	Ingredients
Knife Chopping board and mat Frying pan with lid Pair of silicon spatulas	About 8 mushrooms, wiped clean with a damp cleaning cloth, and sliced 1 tablespoon oil or butter (to cook) a tiny sprinkling of salt 1 small bulb of fennel, separated into leaves and bulb a small bunch of chives, finely chopped freshly ground black pepper

Method:

Remember to clean up your workstation as you go

1. **Process the ingredients according to the ingredients list.**
2. Check to see if there is any dirt lurking in the fennel bulb between the layers.
3. Slice the fennel bulb very thin. Select the most beautiful parts of the leaves
4. Heat the frying pan over high heat, and add the oil or butter.
5. Add the mushrooms and a few pinches of salt, and use a spatula to stir and turn until coated.
6. Gently stir fry until the mushrooms release their water and brown slightly, about 4 to 5 minutes.
7. Stir in the fennel. Stir fry for about 1 minute.
8. Add the dill - if using, chives, pepper and more salt if needed.
9. Turn off the heat. Stir to mix.
10. Place carefully on top of the soup, along with the fennel leaves.

