



### Product Spotlight: Thyme

To quickly remove thyme leaves, place your fingers at the bottom of the stem, hold it upside down and firmly slide the leaves down.



## Thyme Mushrooms with Root Veg Puree and Poached Eggs

Button mushrooms cooked with thyme, served over an unctuous cauliflower and celeriac puree with poached free-range eggs and toasted seed mix.



35 minutes



4/6 servings



Vegetarian

## Egg Timer!

*Poaching eggs for 3 minutes will give you soft, running yolks. Cook longer, depending on your preference. You can boil or pan-fry the eggs if preferred.*

Per serve: **PROTEIN** 19g **TOTAL FAT** 23g **CARBOHYDRATES** 18g

## FROM YOUR BOX

	4 PERSON	6 PERSON
CAULIFLOWER	1	1 1/2
CELERIAC	1	2
THYME	1 packet	1 packet
PEPITA AND SUNFLOWER SEED MIX	2 x 40g	3 x 40g
BUTTON MUSHROOMS	300g	300g + 150g
FREE-RANGE EGGS	6-pack	2 x 6-pack
LEMON	1	1
WATERCRESS	1 sleeve	1 sleeve

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

## KEY UTENSILS

frypan, 2 saucepans, stick mixer

## NOTES

Add a crushed garlic clove to the mushrooms for extra flavour.

Use a potato masher to mash the celeriac and potatoes if you don't have a stick mixer. You could also use a food processor.

Substitute olive oil for butter or cream for a creamier puree. Add cheese, such as parmesan or cheddar, if desired.



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### 1. COOK THE CAULIFLOWER

Bring a small saucepan of water to a boil.

Roughly chop **cauliflower** and **celeriac**. Add to a large saucepan and cover with water. Cover pan and bring to a boil for 15 minutes until **vegetables** are soft. See step 5.



### 4. POACH THE EGGS

Reduce heat of boiling water to a rapid simmer. Crack **eggs** into saucepan and poach for 3–6 minutes. Use a slotted spoon to remove (see cover for notes).



### 2. TOAST THE SEED MIX

Heat a frypan over medium-high heat with **1 tbsp oil**. Add **1–2 tbsp thyme leaves** to pan along with **seed mix**. Cook for 2–3 minutes until **seeds** are golden and toasted. Remove to a bowl (reserve pan for step 3) and season with **salt and pepper**.

6P – use 1 1/2 tbsp oil.



### 5. PUREE THE CAULIFLOWER

Drain **cauliflower** and **celeriac**, reserving **1/2 cup cooking liquid**. Return to saucepan.

**Zest lemon** and add to pan with **cooking liquid** and **2 tbsp olive oil**. Use a stick mixer (see notes) to puree the **vegetables**. Season to taste with **salt and pepper**.

6P – use 3–4 tbsp olive oil.



### 3. COOK THE MUSHROOMS

Add extra **oil** to reserved pan. Slice **mushrooms**. Add to pan as you go along with **1–2 tbsp thyme leaves** (see notes). Cook for 5–7 minutes until **mushrooms** are browned. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Wedge **lemon**.

Divide **puree** among plates. Top with **mushrooms** and **poached eggs**. Serve with **watercress** and **lemon wedges**. Sprinkle over **seed mix**.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

