

# Devilled Mushrooms on Brioche



**Serves 2    Prep 13 mins**

**Cooking 7 mins**

**Easy**

## Ingredients

4 tsp chutney (peach or mango)  
1 tsp Worcestershire sauce  
1 tsp Dijon mustard  
2 tsp paprika  
5 tbsp fresh orange juice  
2 brioche buns or 2 large slices of brioche  
25g butter  
1 tbsp oil  
3 shallots, thinly sliced  
250g chestnut mushrooms, halved  
2 tbsp soured cream

1. Cut up any large pieces in the chutney and mix with the Worcestershire sauce, mustard, paprika and orange juice.
2. Thickly slice the buns, if using and toast the brioche. Keep warm.
3. Melt the butter in a frying pan with the oil. Add the shallots and fry gently for 3 mins until softened. Add the mushrooms and fry quickly for about 3 mins, stirring until golden.
4. Add the chutney mixture to the pan and heat through for 1 min, then stir in the cream. Spoon over the toasted brioche and serve hot.