

MARMITE & CHEDDAR CRUMPETS

with tarragon mushrooms

from *Life Kitchen*

Ingredients (serves 2)

2 crumpets
Unsalted butter, for spreading and frying
1 tsp Marmite
Olive oil
20g vintage Cheddar, grated
6 chestnut mushrooms, sliced
A few sprigs of tarragon
1 tsp maple syrup
1 lemon, zest and juice
Salt and freshly ground black pepper

Method

Toast the crumpets to your liking, then spread them equally with butter and then Marmite. Set aside.

Place a frying pan on a medium heat and add a glug of oil. When hot, add the cheddar in two little piles, keeping each pile in a rough crumpet-sized circle. Place one crumpet on top of each cheesy circle, Marmite-side downwards, and fry for about 2 minutes, until the cheese is melted, golden and crunchy. Invert the crumpets on to plates, placing them cheese-side upwards, then set aside.

Using the same frying pan, add the mushrooms with a little butter and a drop more oil. Fry on a high heat for about 5-6 minutes, until the mushrooms take on plenty of colour. Add the tarragon and cook for 1 minute, then add the maple syrup, the lemon zest and juice, and turn to coat everything evenly. Remove from the heat.

Top both crumpets with equal amounts of the mushroom mixture, then season to taste and serve immediately.

Enjoy!

