



Flip's Recipe Ideas



Delicious smothered on fantastic fresh baked bread with a big mug of tea or a glass of wine.



Extra special when served with aperitifs – hand around with drinks on small rounds of French bread with a little fresh watercress to whet the appetite.



Melt in the mouth chicken – bake chicken breasts with the mushroom pâté hidden in the middle and wrapped in pancetta for a lovely quick supper.



Wonderful in a picnic – use it as a dip with super fresh crudités and crusty bread.



Try melting it over new potatoes or as a stuffing in a baked potato, marrow or courgettes.



For homemade cannelloni with a twist, mix with some quickly blanched chopped spinach leaves and fill the cannelloni shells with the mixture, finishing with a delicious homemade tomato sauce, béchamel and a generous sprinkle of parmesan.



It mixes beautifully with wild rice for a mouthwatering veggie bake.



Bacon and mushrooms go so well together – spread it on your hot bacon sandwich.



Let it melt over a sizzling pork chop or a char grilled steak.



Make your own beef Wellington using the pâté to cover the beef and bake in your homemade pastry.



Top your soup with homemade croutons spread with a little mushroom pâté – great with chicken or obviously mushroom soup.

Simply on toast – use the best bread you can find!