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Anne Thorp's

# Wild Mushrooms and Poached Eggs

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## INGREDIENTS

**Mixed wild mushrooms**

**Chicken stock** ½ cup

Splash of **cider vinegar**

Pinch of **salt**

**Eggs** 1 or 2 per serving

**Slice of rewena (Maori) ciabatta,**  
toasted (or 5 grain bread).

**Rice bran oil** ¼ cup for cooking

Splash of **tasty extra virgin olive oil**  
for bread

**Garlic clove** 1

**Flaky salt and freshly ground  
pepper** to season

## METHOD

1. Heat rice bran oil in heavy frypan, throw mushrooms in and sear, turning them constantly. Once cooked remove and add chicken stock to pan and reduce. Return mushrooms to pan.
2. Rub toasted bread with garlic.
3. Bring a pot of water to the boil. Once boiled slide the pot so ½ is on the element and ½ off. Add the cider vinegar and salt.
4. Break the egg into a cup, then pour the egg gently into the boiling side of the pot. Using a slotted spoon slowly drag the egg across the pot to the unboiling side. This is a french method of poaching an egg!
5. Drizzle the extra virgin olive oil over the toasted bread, cover with mushrooms and chuck the eggs on top. Season to taste.

## Note from the author

This dish is a great entrée or perfect for breakfast.