



Garlic Mushroom, Gooey Brie & Poached Egg Pitta

NIBBLEDISH CONTRIBUTOR

Ingredients

Per person:

- handful of mushrooms, sliced thinly
- 1-2 cloves of garlic, finely chopped
- smallish wedge of brie, cut into slices
- 1 pitta bread
- 1 egg
- chopped parsley to garnish
- olive oil

Instructions

I invented this tonight from a few bits and pieces I had lying around the kitchen. Turned out to be delicious!

1. Fry off the mushrooms in olive oil and add the garlic part way through. About 5 mins should do.
2. At the same time, soft poach an egg.
3. With ~1 minute to go, add the slices of brie to the mushrooms and allow them to go soft.
4. Spoon the mushrooms and gooey brie into a pitta bread. You can make the pitta stand upright for presentation's sake by cutting the bottom off and opening it out into an oval.
5. Sit the poached egg on top of the mushrooms.

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6. Garnish with parsley.
 7. Enjoy!