

## White Wine Mushrooms with French Bread

*This dish can be served as a dip at a party, an appetiser or a light meal.*

*1 loaf crusty bread, preferably round, such as a French Cob  
½ cup dry white wine, such as a Chardonnay  
12 or more button mushrooms  
1 tsp chicken stock powder  
pepper  
1 Tbl butter  
1 Tbl plain flour  
½ cup milk  
fresh thyme  
1 Tbl butter, extra*

Preheat oven to approx 180°C.  
Melt 1 tablespoon of butter in saucepan, add mushrooms and thyme and sauté. Add a dash of white wine and remove mushrooms from pan.  
Melt another tablespoon of butter in pan and reduce heat. Add flour gradually to make a roux (a mixture of fat and flour). The flour should be coated in melted butter, and should be neither too greasy nor too dry. Remove from heat. Gradually add milk, constantly stirring to avoid lumps forming. Mix chicken stock powder with a little water and add to white sauce. Return to low heat. Do not boil.  
Place bread in oven to heat.  
Return mushrooms to pan and mix with white sauce. Season with pepper. Simmer gently for 10 minutes. When ready, remove bread from oven and cut off the top. Remove a small amount of soft bread and pour mushroom sauce in the hole created. Serve immediately.