

INGREDIENTS:

8 lambs' kidneys
4 large, flat mushrooms
50g butter
200ml Madeira (or medium sherry)
2 heaped tablespoons full-fat crème fraiche
Sea salt
freshly-ground black pepper
1 heaped teaspoon fresh chopped thyme leaves
1 tablespoon fresh chopped parsley.

TIME: 15 Mins**SERVING:** 4 people

Halve the mushrooms and cut into slices the thickness of a pound coin. Remove any membrane from the kidneys, halve them and cut away the cores. Place the halves on a work surface and season well on both sides. Heat half the butter in a sauté pan until sizzling then add the kidney halves and cook for two minutes each side. Remove, cut into large chunks and reserve. Place the rest of the butter in the pan until sizzling and fry the mushrooms, sprinkling the thyme over them. Add the Madeira to the pan and reduce by a third, stirring in the cooking residues. Finally replace the kidneys, add the crème fraiche, cook gently until thickened, adjust the seasoning and serve on thick slices of toast.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: