Sweet bean mushroom toast



About 15 minutes · Serves 2

Ingredients

- 2 large sourdough bread slices
- 250 g mushrooms, sliced; 1 tbsp cooking oil
- 1 tbsp Tian Fu sweet bean sauce; 2 tbsp water
- 1 spring onion, sliced

Method

1. Toast the bread until crisp. Heat the oil in a pan and cook the mushrooms for 6–8 minutes.
2. Stir in sweet bean sauce and water. Cook for 1–2 minutes until glazed.
3. Spoon the mushrooms over the toast, finish with spring onion and serve warm.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sweet bean sauce

170g / 6oz.

Cooking times are approximate. Check product labels for ingredients and allergens.