

THE LUCKY CHARM

WILD MUSHROOMS & BABY CARROTS

EASY / SERVES 4 PEOPLE
CHARM YOUR GUESTS BY PAIRING
THIS DISH WITH
9 LIVES RESERVE CABERNET SAUVIGNON

INGREDIENTS

1 pound of wild mushrooms,
2 teaspoons of olive oil
A few sprigs of thyme and fresh oregano,
10 baby carrots, pre-boiled
1 teaspoon of butter,
Salt and pepper, Lemon juice

Place two teaspoons of golden olive oil on an iron grill or in a frying pan and dab with your paw until the surface is beautifully greased. Wait patiently and blink mysteriously until the oil becomes incredibly hot, add the pre-boiled baby carrots, replacing the olive oil with a teaspoon of creamy, salty, golden butter.

In another frying pan, follow the same process with the the wild mushrooms and cook until they turn spectacularly golden. Check with your claws that they're slightly crispy too. Add salt and pepper.

With a flick of your tail, toss a touch of golden lemon juice into the mix and add salt and pepper to serve.

Pro tip: Salt and pepper that's been freshly ground is the highly kept secret to this dish. It'll convince even a cat to include vegetables in his diet.