



# Crumpets with baked lemon and thyme mushrooms

By Kim Evans

**25 minutes**

Preparation time

**1 hour 20 minutes**

Cooking time

**15–20 crumpets**

Serves

## INGREDIENTS

### Crumpets

900 ml warm milk  
4½ teaspoons caster sugar  
3 packets of Edmonds dry yeast  
1.125 kg strong flour  
12 g salt  
1½ teaspoons baking soda  
700 ml warm water  
Clarified butter, to cook

### Lemon and Thyme Mushrooms

1 lemon  
1 tablespoon fresh thyme, chopped  
2–4 tablespoons olive oil  
1kg button mushrooms  
Salt and freshly ground black pepper to taste  
4 tablespoons grated parmesan  
½ teaspoon confit garlic  
? cup cream  
Salt and freshly ground black pepper to taste  
Fresh oregano, to serve

### Miele Accessories

Baking tray

## METHOD

### Crumpets

1. In a bowl, combine the milk and sugar and sprinkle yeast over, let stand for two minutes (the mixture should start to bubble).
2. Mix the flour and salt into the foaming mixture with an electric beater on medium speed until a soft dough forms.
3. Place the dough in a bowl and cover with cling wrap. Place into the Steam Oven and steam at 40°C for 10 minutes.
4. Add baking soda to the warm water and pour into the bowl with dough mixture. Return to electric mixer using a whisk attachment. Beat on slow speed then increase to high as it thickens and continue until it is a smooth batter (approximately 10 minutes).
5. Pour the dough into a large bowl and cover with cling wrap. Place it back into the Steam Oven and steam at 40°C for 15 minutes, or until doubled in height.
6. Melt 1 tablespoon of clarified butter into a frying pan over low heat, Induction setting
7. Place three metal rings into pan. Pour ½ cup of mixture into each ring. Cook on low heat for 5 minutes.
8. Sometimes a skin will form over top as they are cooking and bubbles will struggle to come through, carefully lift off the skin with a palate knife. Once the bubbles have risen to surface place a square of foil over the top of the mould for 30 seconds until it sets.
9. Take off foil, mould and flip and cook other side until golden, approximately 2 minutes.
10. Remove and allow to cool on a cooling rack. Repeat with remaining mixture. Then toast.

### Lemon and Thyme Mushrooms

1. Pre-heat oven on Fan Plus at 200°C.
2. Zest the lemon, reserving the juice for later. Combine the zest, thyme the olive oil.
3. Clean and slice the mushrooms and place them in a single layer on a baking paper lined baking tray. Drizzle with half the olive oil mixture and season with salt and pepper.
4. Cook for 10 minutes. Remove from the oven and sprinkle the parmesan over the mushrooms then return to the oven for another 5 minutes (or until the cheese is lovely and golden).
5. Remove from the oven then drizzle the remaining olive oil mixture and some lemon juice, to taste, over the mushrooms.
6. Place the mushroom in a medium saucepan with the cream and cook down for 5 minutes, on medium heat, Induction setting 5.

### To serve:

1. Serve on toasted crumpets and sprinkle fresh oregano over just before serving.

### Notes:

- Use clarified butter as normal butter will burn in the pan as you are cooking for such a long time. To make clarified butter, cook very slowly for a long time until the milk solids go to the bottom and the clarified butter is on top. The sugars in the milk solids are what burns.