

# Mushroom Pate'

*The Essential Appetizers Cookbook (1999)*  
*Whitecap Books*

## Servings: 10

*1 1/4 ounces butter*  
*1 tablespoon oil*  
*13 ounces field mushrooms, chopped*  
*2 cloves garlic, crushed*  
*3 spring onions, chopped*  
*1 tablespoon lemon juice*  
*3 1/2 ounces ricotta cheese*  
*3 1/2 ounces cream cheese, softened*  
*2 tablespoons fresh coriander, chopped*

In a large frying pan, melt the butter and oil. Add the mushrooms and garlic. Cook until the mushrooms have softened and the mushroom liquid has evaporated. Stir the spring onions. Allow to cool.

Place the mushroom mixture in a food processor. Add the lemon juice, ricotta cheese, cream cheese and coriander. Process until smooth. Season to taste.

Spoon into a serving dish. Cover and chill for two hours.

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Per Serving (excluding unknown items): 92 Calories; 9g Fat (86.1% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 24mg Cholesterol; 68mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat.

Appetizers

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	92	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	86.1%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	5.2%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	8.6%	<b>Riboflavin B2 (mg):</b>	trace
<b>Total Fat (g):</b>	9g	<b>Folacin (mcg):</b>	6mcg
<b>Saturated Fat (g):</b>	5g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	3g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	24mg	<b>% Refuse:</b>	0 0%
<b>Carbohydrate (g):</b>	1g		
<b>Dietary Fiber (g):</b>	trace		

## Food Exchanges

Grain (Starch): 0

**Protein (g):** 2g  
**Sodium (mg):** 68mg  
**Potassium (mg):** 41mg  
**Calcium (mg):** 34mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** 2mg  
**Vitamin A (i.u.):** 322IU  
**Vitamin A (r.e.):** 86 1/2RE

**Lean Meat:** 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 1 1/2  
**Other Carbohydrates:** 0

## Nutrition Facts

Servings per Recipe: 10

### Amount Per Serving

**Calories** 92 Calories from Fat: 79

### % Daily Values\*

<b>Total Fat</b>	9g	14%
	Saturated Fat 5g	25%
<b>Cholesterol</b>	24mg	8%
<b>Sodium</b>	68mg	3%
<b>Total Carbohydrates</b>	1g	0%
	Dietary Fiber trace	1%
<b>Protein</b>	2g	

<b>Vitamin A</b>	6%
<b>Vitamin C</b>	3%
<b>Calcium</b>	3%
<b>Iron</b>	1%

\* Percent Daily Values are based on a 2000 calorie diet.