

BEECK'S RECIPE COLLECTION

Italian Panned Mushrooms

PREPARATION:

Peel the garlic and shallots and dice finely. Fry them in a pan with clarified butter, together with pepper, salt and a little sugar and fry slowly until golden-brown, then pour into a bowl. Chop the rosemary and thyme and clean and quarter the mushrooms.

Dice the king oyster mushrooms and fry in the ghee, then add to the shallots, together with pepper and salt. Core the capsicum and tomatoes, dice and fry up with the pine kernels. Braise the mushroom and onion mixture together with the balsamic vinegar for 5 minutes. Wash and chop the rocket salad and fold in, add salt and pepper to taste.

INGREDIENTS:

1 kg mixed mushrooms
(mushrooms, yellow boletuses,
king oyster mushrooms)
1 capsicum
4 tomatoes
2 rosemary twigs
3 sprigs of thyme
25g pine kernels
100g rocket salad
2 tablespoons of balsamic vinegar
2 cloves of garlic
150g shallots
salt, pepper, sugar, ghee

ENJOY YOUR MEAL!