


Mushroom Cuba

Cuisine: **Czech**
Food category: **Side dishes**



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Company: **Retigo**




Program steps

1


 Combination

 30 %

 Termination by time

 00:25 hh:mm

 155 °C

 80 %



Ingredients - number of portions - 10		
Name	Value	Unit
stewed hail	3000	g
onion	250	g
pork lard	200	g
dried mushrooms	150	g
caraway seeds	3	g
freshly ground black pepper, ground	0	g
garlic	150	g
salt	30	g
marjoram	1	g
thyme	1	g

Directions

Heat-treated grits on the "Steamed grits" program are mixed with a finely chopped onion fried until golden brown in lard.

Add soft-boiled mushrooms, crushed cumin, pepper, garlic rubbed with salt, marjoram and thyme, mix and put in GNS and bake on the specified program.

Nutrition and allergens	
Allergens: 1	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	620.6 kJ
Carbohydrate	87.3 g
Fat	22.5 g
Protein	14 g
Water	0 g

Recommended accessories



Enameled GN
container