

Mushroom pate

Cuisine: **Czech**
Food category: **Vegetarian dishes**



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Program steps

Preheating:

195 °C

1	 Hot air	 100 %	 Termination by time	 00:07 hh:mm	 180 °C	 100 %	
2	 Hot air	 100 %	 Termination by time	 00:15 hh:mm	 180 °C	 100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
shallots	3	pcs
5 tbsp vegetable oil	80	ml
Garlic cloves	4	pcs
fresh mushrooms like seps,button, shitake, etc.	400	g
oyster mushroom	300	g
Butter	100	g
soft cream cheese (philadelphia, ...)	300	g
parsley	50	g
a sprig of thyme	10	g
salt	5	g
lemon	1	pcs
freshly ground black pepper, ground	1	g

Nutrition and allergens	
Allergens:	
Minerals: Ca, CA, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Ph, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	717.8 kJ
Carbohydrate	3.1 g
Fat	17.5 g
Protein	5.4 g
Water	0 g

Directions

1. Preheat the convection oven together with the enamel plate and add the shallot and garlic. Fry for about 5-7 minutes, stirring occasionally.

2. Add chopped mushrooms, butter and thyme.

3. Bake for 10-15 minutes and stir occasionally. As soon as the mushrooms are cooked, take the tray out of the convection oven and let it cool slightly. Then we put everything into a food processor with salt and pepper.

4. Add the cream cheese and the juice of one lemon. Blitz to the desired consistency and add chopped parsley shortly before the end. We ideally transfer the pâté to a resealable glass container or plastic tub and let it harden in the fridge for a few hours.

Recommended accessories



Enameled GN
container