Retigo Combionline | Cookbook | Side dishes 1.1.1

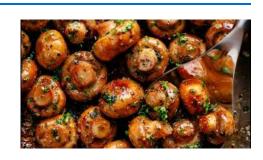
Garlic mushrooms

Cuisine: Spanish

Food category: Side dishes

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Company: Retigo



Program steps

Pre	Preheating: 220 °C															
1	(%) Combination	٥	40	%	F - 1	ermination by ime	0	00:04	hh:mm	₿≎	200	°C	- -	100	X	
2	add the garlic								1111.111111					,,		
	(%) Combination	٥	40	%		ermination by ime	0	00:04	hh:mm	₿≎	200	°C	- -	100	X	
3	add the vinegar								1111.111111					,		
	S Combination	٥	40	%	⊙ .	ermination by	@	00:02	hh:mm	₽¢	200		-}-	100	X	

Ingredients - number of portions - 6

Name	Value	Unit
olive oil	30	ml
garlic cloves, finely sliced	4	pcs
mushrooms, halved	500	g
sherry vinegar	30	ml
salt	2	g
freshly ground pepper	1	g
hot paprika powder	1	g
parsley finely chpped	50	g

Directions

Set the Retigo combi oven to a combination mode 40%, 200C. Place washed, seasoned and oiled mushrooms on Retigo bake GN container. After 4 minutes frying, add the garlic and continue to fry. After another 4 minutes pour in two tablespoons of the sherry vinegar, shut the door and continue to cook for another 2 minutes. Continue to cook until most of the liquid has evaporated.

Serve with another drizzle of olive oil, a light sprinkling of paprika and plenty of parsley.

Recommended accessories

