

# Garlic mushrooms

Cuisine: **Spanish**  
Food category: **Side dishes**

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Company: **Retigo**



## Program steps

Preheating: 220 °C

|   |                 |      |                     |                |        |       |  |
|---|-----------------|------|---------------------|----------------|--------|-------|--|
| 1 | Combination     | 40 % | Termination by time | 00:04<br>hh:mm | 200 °C | 100 % |  |
| 2 | add the garlic  |      |                     |                |        |       |  |
|   | Combination     | 40 % | Termination by time | 00:04<br>hh:mm | 200 °C | 100 % |  |
| 3 | add the vinegar |      |                     |                |        |       |  |
|   | Combination     | 40 % | Termination by time | 00:02 hh:mm    | 200 °C | 100 % |  |

| 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

Vision Bake