

Mushroom crostini

Cuisine: **Italian**
Food category: **Vegetarian dishes**



Author: **Jaroslav Mikoška**
Company: **Retigo**



Program steps

Preheating: 220 °C

1

 Hot air

 0 %

 Termination by time

 00:02 hh:mm

 200 °C

 100 %



Ingredients - number of portions - 6		
Name	Value	Unit
olive oil	120	ml
garlic cloves, 1 peeled, 1 finely chopped	2	pcs
1 small red chilli, finely chopped	1	pcs
mixed mushrooms, chopped	400	g
coarsely chopped fresh flatleaf parsley	1	g
fresh marjoram leaves	1	g
salt	1	g
black pepper	1	g
sour dough slices	8	pcs

Directions

Heat six tablespoons of the olive oil in a frying pan, fry the chopped garlic and chilli for one minute, then add the mushrooms and fry for a further 2-3 minutes, or until cooked.

Stir in the parsley and marjoram and season with salt and freshly ground black pepper.

Meanwhile, toast the slices of bread using the Retigo express grill, set the combi oven on hot air 0%, 200C for 2 minutes. Rub each piece of bread lightly with the whole garlic clove and brush with the remaining olive oil, then slice into individual servings if needed. Spoon over the mushrooms and serve.

Recommended accessories



Vision Express Grill