



SAUTEED MUSHROOMS



Tested on model:
CDT-107E



Weight before cooking:
6.450 g
Weight after cooking:
4.380 g



Servings:



Recommended tray or
grill:
3 nonstick t. GN 1/1
40 mm



Total time:
21'

PHASE									
1		0%	200°	5'	---	---	H	YES	C
2		10%	180°	10'	---	---	B	YES	C
3		0%	180°	6'	---	---	H	YES	O
4									
5									
6									

INGREDIENTS

Frozen mixed mushrooms:
6.000 g
Garlic: 60 g
Minced parsley: 90 g
Olive oil: 300 g
Salt and pepper: 25 g

PREPARATION

Preheat the oven.

Finely mince garlic and spread it evenly on the trays with oil and still frozen mushrooms. Add salt and pepper, put in the oven and cook following the parameters.

At the end of the cooking season with fresh minced parsley and chill the product.

Sauteed mushrooms can be served as side dish or to decorate other dishes.