

Mushroom crostini

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



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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, finely chopped	2	pcs
chili powder	1	pcs
fresh mushrooms like seps,button, shitake, etc.	400	g
parsley	1	g
marjoram	1	g
salt	1	g
freshly ground black pepper, ground	1	g
fresh sourbread dough	8	pcs

Nutrition and allergens	
Allergens:	
Minerals: Ca, Fe, K, Mg	
Vitamins: A, B6, C, D, E, K	
Nutritional value of one portion	Value
Energy	14.2 kJ
Carbohydrate	0.3 g
Fat	0.2 g
Protein	2.7 g
Water	0 g

Directions

Heat 6 tablespoons of the olive oil in a frying pan, fry the chopped garlic and chilli for 1 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%, 200°C 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