

Mushroom kuba

Cuisine: **Czech**

Food category: **Side dishes**



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Company: **Retigo**



Program steps

1 Combination 30 % Termination by time 00:25 hh:mm 155 °C 80 %

Ingredients - number of portions - 10

Name	Value	Unit
stewed hail	3000	g
onion	250	g
pork lard	200	g
dried mushrooms	150	g
caraway seeds	3	g
freshly ground black pepper, ground	0	g
garlic	150	g
salt	30	g
marjoram	1	g
thyme	1	g

Directions

The grains are cooked under the program "Steamed grain" and mixed with onions fried until golden in lard. We add soft cooked mushrooms, crushed caraway, pepper, garlic crushed with salt, marjoram, and thyme, mix, and transfer to a GNS and bake according to the specified program.

Nutrition and allergens

Allergens: 1

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B6, C, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	620.6 kJ
Carbohydrate	87.3 g
Fat	22.5 g
Protein	14 g
Water	0 g

Recommended accessories



Enameled GN
container