

Mushroom Cuba

Cuisine: **Czech**Food category: **Side dishes**Author: **Vlastimil Jaša**Company: **Retigo**

Program steps

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

Heat-treated grits on the "Steamed grits" program are mixed with a finely chopped onion fried until golden brown in lard.

Add soft-boiled mushrooms, crushed cumin, pepper, garlic rubbed with salt, marjoram and thyme, mix and put in GNS and bake on 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