

# Garlic mushrooms

Cuisine: **Spanish**  
Food category: **Side dishes**



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Company: **Retigo**





Program steps


Preheating:


220 °C


1


 Combination


 40 %

 Termination by time

 00:04  
hh:mm


 200 °C


 100 %





2


add the garlic


 Combination


 40 %

 Termination by time

 00:04  
hh:mm


 200 °C


 100 %





3


add the vinegar


 Combination


 40 %

 Termination by time

 00:02 hh:mm

 200 °C

 100 %



Ingredients - number of portions - 6		
Name	Value	Unit
olive oil	30	ml
garlic cloves, finely chopped	4	pcs
fresh mushrooms like seps,button, shitake, etc.	500	g
sherry vinegar	30	ml
salt	2	g
freshly ground black pepper, ground	1	g
ground pepper	1	g
celery	50	g

Nutrition and allergens	
Allergens:	
Minerals: Ca, Fe, K, Mg	
Vitamins: A, B6, C, D, E, K	
Nutritional value of one portion	Value
Energy	17 kJ
Carbohydrate	0.2 g
Fat	0.3 g
Protein	3.4 g
Water	0 g

Directions

Set the Retigo combi oven to a combination mode 40%, 200C. Place washed, seasoned and oiled mushrooms on Retigo bake GN container. After 4 minutes frying, add the garlic and continue to fry. After another 4 minutes pour in two tablespoons of the sherry vinegar, shut the door and continue to cook for another 2 minutes. Continue to cook until most of the liquid has evaporated.

Serve with another drizzle of olive oil, a light sprinkling of paprika and plenty of parsley.

## Recommended accessories



Vision Bake