FIVE CEREALS WITH MUSHROOMS



Menù Ingredients

120 g Crema di salvia - Sage cream - KT7

300 g Misto di funghi per antipasto - Mixed mushrooms for appetisers - GJ1

420 g Mix 5 cereali - 5 Cereal Mix - RH0

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

30 g Toasted hazelnuts

60 g Roquefort cheese

q.s. Fresh sage

Chef: Barbara Benvenuti

Method

Serve 6

In a pot of boiling salted water cook the five cereals mix for about 10/15 minutes. Once cooked drain them and let it cool down, then mix in the sage cream. With the help of a pastry cutter fill it up half way with the five cereals mix and press it, then form a second layer with the drained mushroom mix and finish the composition with the remaining cereals.Add a drizzle of extra virgin olive oil and garnish with few more mushrooms, thin slices of Roquefort cheese, chopped hazelnuts and fresh sage leaves.

The chef recommends

For a “Vegan” version replace the Roquefort cheese with a vegan cheese and the cream of sage with the rocket sauce.

Gluten Free Method

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