

FLAN WITH CHAMPIGNON MUSHROOMS



Chef: Gianluca Galliera

Method

Pour a portion of egg appareil into a bowl and add the champignon mushrooms and the potato flakes to thicken. Line a mould with puff pastry, fill it with slices of stewed bacon, the Bruschetta Mia cheese and pour in the prepared appareil. Bake in the oven with fan at 170-180° C for about 30-40 minutes. Let the flan cool before removing from the mould and serve sprinkled with fresh chopped parsley.

Menù Ingredients

100 g Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020

200 g. Funghi prataioli trifolati in asettico - Button mushrooms with oil, garlic and parsley under aseptic technology - FE3

30 g Fiokki - Fiokki Potato Flakes - PC0

Ingredients

parsley

pepper

230 g puff pastry

100 g stewed sliced bacon

1 portion egg appareil