

Spaghetti mushroom nests



BOSCH

Invented for life

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Ingredients:

Spaghetti:

300 g	spaghetti
2 tbsp	olive oil

Mushroom mixture:

5 g	dried porcini mushrooms
100 g	mushrooms
1 pcs	shallots
15 g	butter
1 pcs	garlic cloves
2 pcs	egg
appropriate	salt

appropriate	black pepper
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50 ml	cream (35% fat)
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appropriate	nutmeg, freshly grated
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Others:

2 tbsp	fresh parsley, chopped
appropriate	butter, for greasing

Workflow:

1. Cook the spaghetti until 'al dente', drain, and immediately stir in 2 tbsp olive oil.
2. Let the porcini mushrooms soften in lukewarm water.
3. Rinse the button mushrooms, trim them and finely dice them. Peel and finely dice the shallot. Drain the porcini mushrooms and cut into small pieces.
4. Heat the butter in the frying pan. Add and sweat the shallot and crushed garlic. Add the button mushrooms and porcini mushrooms to the frying pan and sweat. After cooking, allow to cool.
5. Mix the eggs with salt, pepper, cream and nutmeg and mix into the cooled mushroom mixture. Then mix with the spaghetti.
6. Grease the muffin tin with a little butter. Use a meat fork to twist the spaghetti into small nests and place in the muffin tin.
7. Add the remaining mushroom mixture to the nests and distribute the remaining liquid evenly into the moulds. Select 4D HotAir and 140 °C for 25-30 minutes. (when using 4D HotAir, baking tray can be placed on any level, except the highest level)

Setting procedure:

Add the remaining mushroom mixture to the nests and distribute the remaining liquid evenly into the moulds. Select 4D HotAir and 140 °C for 25-30 minutes. (when using 4D HotAir, baking tray can be placed on any level, except the highest level)

4D HotAir



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