

Mushroom Plate with Rösti & Leaf Salad

Serves 4

Approximate preparation time: 80-90 minutes



Quantity	Ingredients	Preparation
Rösti made from raw potatoes		
510 g	potatoes (waxy)	Wash, peel and coarsely grate the potatoes. Fry the grated potatoes in sunflower oil for 10-15 minutes, turning several times, and season to taste (sparing use of salt). Form a patty and fry over a medium heat until golden brown. Turn and fry the second side until golden brown as well.
2 tbsp	sunflower oil	
1 g	pepper	
1 tsp	salt	
Mushroom ragout		
25 g	frozen porcini mushrooms	Quarter the button mushrooms, chop the onions. Sauté onions and turn heat up to maximum. Add button mushrooms and porcini mushrooms, reduce heat and simmer. Dust with wheat flour and deglaze with white wine. Simmer on a low heat. Thicken with corn flour dissolved in water, being careful to stir constantly to prevent lumps from forming, and season to taste with salt, spices and herbs.
1 tsp	corn flour	
2 dl	cow's milk	
80 ml	cream 30% fat	
4 tbsp	white wine	
2 tbsp	rapeseed oil	
1	onion	
240g	button mushrooms	
1 tbsp	wheat flour	
2 pinches	salt	
Mixed leaf salad		
20 g	parsley	Prepare, wash and dry the chicory, lollo rosso and endive salad. Finely chop the parsley, onions and garlic and mix with yoghurt, vinegar and water. Season the dressing to taste and add to the salad.
2 tbsp	water	
1	onion	
1/2	clove of garlic	
1 tsp	vegetable stock	
160 g	chicory	
80 g	iceberg lettuce	
160 g	lollo rosso	
2 tbsp	herb vinegar	
60 g	endive	
40 g	yogurt 3.5% fat	

Fun fact:

Grate the raw potatoes; they will be cooked and particularly tasty when fried.