

# Mushroom crostini

Cuisine: Italian  
Food category: Vegetarian dishes



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Company: Retigo



## Program steps

Preheating: 220 °C

1

 Hot air

 0 %

 Termination by time

 00:02 hh:mm

 200 °C

 100 %



## Ingredients - number of portions - 6

Name	Value	Unit
olive oil	120	ml
cloves garlic, finely chopped	2	pcs
chili powder	1	pcs
fresh mushrooms	400	g
sprig of parsley	1	g
marjoram	1	g
salt	1	g
ground black pepper, ground	1	g
yeast dough	8	pcs

## Nutrition and allergens

Allergens:  
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, B6, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	13.9 kJ
Carbohydrate	0.3 g
Fat	0.2 g
Protein	2.7 g
Water	0 g

## Directions

Heat 6 tablespoons of the olive oil in a frying pan, fry the chopped garlic and chilli for 1 minute, then add the mushrooms and fry for a further 2-3 minutes, or until cooked. Stir in the parsley and marjoram and season with salt and freshly ground black pepper.

Meanwhile, toast the slices of bread using the Retigo express grill, set the combi oven on hot air 0%, 200°C for 2 minutes. Rub each piece of bread lightly with the whole garlic clove and brush with the remaining olive oil, then slice into individual servings if needed. Spoon over the mushrooms and serve.

## Recommended accessories



Vision Express Grill