



Mushroom Stroganoff

⌚ 40–60 Min ♡♡♡

Preparation

- 1 Soak the dried Kotányi porcini mushrooms in lukewarm water for 3 hours and then strain. Clean and cut the mushrooms in half.
- 2 Then heat the oil in a pan and let it get very hot. Sauté the mushrooms briefly and remove from the pan.
- 3 In the same pan, sauté the chopped onions, shallots and garlic. Add the mustard and dust with flour.
- 4 Then deglaze with the mushroom broth and bring to a brief boil. Squeeze the soaked porcini mushrooms well and cut them into fine strips.
- 5 Add the paprika powder and the crème fraîche as well as the gherkin and caper berries and cook briefly. Then mix in the dried herbs.
- 6 Cook the noodles in plenty of salted water according to the instructions on the package.
- 7 Mix in the fried and the soaked mushrooms, bring to a boil again and add a little pasta water if necessary. Mix in the fresh parsley.
- 8 Finally, arrange the stroganoff together with the tagliatelle and top with crispy onions.

Ingredients 4 Portions

♦ = Kotányi Produkte

400 g	Tagliatelle
800 g	Mushrooms, mixed (king oyster mushrooms, oyster mushrooms, beech mushrooms)
180 ml	Mushroom broth of dried porcini mushrooms
1 pc.	Onion, red, cut into rings
2 pcs.	Shallots, cut into strips
2 pcs.	Garlic cloves
3 pcs.	Pickles, medium sized, cut into strips
1 tbsp.	Caper berries, small, pickled
1 tbsp.	Mustard, spicy
200 g	Crème Fraîche
1 tbsp.	Flour, smooth
3 tbsp.	Parsley, fresh, roughly chopped
20 g	♦ Porcini Mushrooms, Dried
1 tsp.	♦ Paprika, Smoked
1 tsp.	♦ Spearmint, Crushed
1 tsp.	♦ Thyme, Crushed
1 tsp.	♦ Parsley, Chopped
1 Pinch	♦ Sea Salt, Coarse
1 Pinch	♦ Pepper Rainbow, Whole
3 tbsp.	♦ Crispy Onion
	Pflanzenöl zum Braten

