

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

