

Garlic mushrooms

Cuisine: **Spanish**
Food category: **Side dishes**



Author: [Jaroslav Mikoška](#)






















Company: [Retigo](#)



Program steps

Preheating:

220 °C

1	 Combination	 40 %	 Termination by time	 00:04 hh:mm	 200 °C	 100 %	
2	add the garlic						
	 Combination	 40 %	 Termination by time	 00:04 hh:mm	 200 °C	 100 %	
3	add the vinegar						
	 Combination	 40 %	 Termination by time	 00:02 hh:mm	 200 °C	 100 %	

Ingredients - number of portions - 6		
Name	Value	Unit
olive oil	30	ml
garlic cloves, finely sliced	4	pcs
mushrooms, halved	500	g
sherry vinegar	30	ml
salt	2	g
freshly ground pepper	1	g
hot paprika powder	1	g
parsley finely chpped	50	g

Directions

Set the Retigo combi oven to a combination mode 40%, 200C. Place washed, seasoned and oiled mushrooms on Retigo bake GN container. After 4 minutes frying, add the garlic and continue to fry. After another 4 minutes pour in two tablespoons of the sherry vinegar, shut the door and continue to cook for another 2 minutes. Continue to cook until most of the liquid has evaporated.

Serve with another drizzle of olive oil, a light sprinkling of paprika and plenty of parsley.

Recommended accessories



Vision Bake