

# Mushroom cooking class at Saloranta 15.9.2021

## Mushroom and herb pasta

- 2,2 litres of mushrooms
- 4 onions
- oil
- 4 dl cream (15% fat)
- 1 dl pasta cooking water
- 1 herb stock cube
- 1 tsp black pepper
- 1 dl parsley
- 1dl chives
- pasta
- parmesan



Dice the onions and clean and chop the mushrooms.

Cook in a frying pan with some oil.

Add cream and let simmer.

Cook the pasta according to package instructions.

Add pasta water, the stock cube and pepper to the mushrooms.

Add chopped herbs.

Let simmer for 10 minutes. Add water if needed,

Plate and sprinkle with parmesan.



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# Baked potatoes with mushroom filling



- Potatoes
- 200 - 400 grams of mushrooms
- 1 dl crème fraîche
- 5 tbsp chopped herbs
- oil
- pepper, salt, other spices of your choice

Preheat oven to 200c.

Wash the potatoes and score them.

Bake the potatoes for an hour.

Cook the mushrooms in a frying pan with a bit of oil.

Add spices and let cool for a bit.

Add the chopped herbs of your choice and the crème fraîche.



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