Mushroom Pepper fry by Chef Guntas

Serves: 4

Preparation time: 20 minutes

Cooking time: 30 minutes

INGREDIENTS

500g	Oyster mushrooms		France
500g	Portobello mushroom		Netherlands
100g	Grana Padano	😁 PDO	Italy
1g	Azafrán de la Mancha	🔵 PDO	Spain 💼
30ml	Azeite de Trás-os-Montes	😁 PDO	Portugal 🔹
200g	Anmara Gluten Free Pennete		Italy
5g	Salt		
50g	Coriander seeds		
8g	Chopped garlic		
8g	chopped ginger		
2 dried	Red chillies		
Handful	Curry leaves		
1 medium	Chopped onion		
3g	Cumin powder		
3g	Ground spices (Garam Masala)		
6g	Freshly crushed black pepper		
3g	Coriander powder		
3g	Chilli powder		
1	Lemon (squeeze at the end)		
Handful	Freshly chopped coriander		
240 ML	Fresh cream		
240 ML	Vegetable stock		
DIDECTION			



Chef Guntas Sethi's life is an odyssey of flavors. Chef Guntas embarked on a transformative journey, earning her Diploma de Patisserie from the prestigious Le Cordon Bleu in London. Today, she stands as a luminary in the culinary realm. Chef Guntas Sethi's culinary creations are a testament to her dedication, a harmonious blend of art, science, and an unyielding passion for cooking.

DIRECTIONS

PREPARATION 01 Heat some oil & add ginger garlic paste & dried red chillies along with curry leaves. Add chopped onions & cook until translucent. 02 03 Add halved mushrooms along with salt & cook until it caramelises. 04 Add all the spices and cook until it comes together. Add fresh cream & vegetable stock & let it simmer. 05 Finish with boiled pasta, lemon juice & freshly chopped coriander. 06 07 Serve hot with some freshly grated Grana Padano PDO.

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