# OPEN MUSHROOM TRUFFLE KULCHA

by Chef Guntas Sethi



Serves: **4 px** Preparation time: **20 min** Cooking time: **30 min**

## INGREDIENTS

| | | | |
|---|---|---|---|
| **50 g** | **Mushroom** | | **France** |
| **20 ml** | **Cream** | | **France** |
| **8 g** | **Truffle paste** | | **Italy** |
| **4 ml** | **Truffle oil** | | **Italy** |
| **25 g** | **Gouda cheese with wild garlic** | | **Netherlands** |
| **10 ml** | **Χανιά Κρήτης / Chania Kritis** | | **Greece** |
| **5 g** | **Butter** | | **Denmark** |
| **to taste** | **Piranska sol** | | **Slovenia** |
| 30 g | Onion | | Local ingredient |
| 5 g | Garlic | | Local ingredient |
| 1 tbsp | Parsley | | Local ingredient |
| 1 tbsp | Chives | | Local ingredient |
| 1 tsp | Black pepper | | Local ingredient |
| small handfull | Microgreens | | Local ingredient |

## PREPARATION

### Rehydrate the dried mushrooms

1. Rinse the dried mushrooms briefly.
2. Soak in hot water for approximately 20–30 minutes.
3. Remove the mushrooms and squeeze gently.
4. Reserve the soaking liquid.
5. Chop the rehydrated mushrooms finely in an electric chopper.

### Make the mushroom filling

1. Finely chop the fresh mushrooms.
2. Heat the EVOO and butter in a wide pan.
3. Add the fresh mushrooms and cook over high heat until their moisture has evaporated.
4. Add onion and cook until soft and lightly golden.
5. Add garlic and cook briefly.
6. Add the chopped rehydrated mushrooms.
7. Add some strained mushroom soaking liquid.
8. Reduce until almost completely dry.
9. Add cream and reduce until the mixture becomes thick and spoonable.
10. Season with salt and black pepper and herbs.
11. Cool the mixture slightly.
12. Fold in approximately truffle paste/purée.

### Assembly

1. Spread approximately 25–30 g mushroom mixture onto each mini kulcha.
2. Top with approximately grated cheese
3. Finish with a small drizzle of truffle oil.
4. Garnish with microgreens.
5. Serve immediately.

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