



Mushrooms Recipes by Carlos Mirasierras

Other references:

[*Recettes à Base de Champignons compilées par Carlos Mirasierras*](#)

[*Recetas de Setas por Carlos Mirasierras*](#)

Mushroom with Tomato & Bacon

Ingredients for 4 people **Ingredients:** 1 can of Paris mushrooms, 4 tomatoes (one per person), 7 tbsp of cream (liquid), 7 bacon slices, salt, pepper, parsley, herbs, garlic (powder), 2 tbsp of vinegar

Preparation:

First, fry the bacon, drain it and set aside. In the same pan, add in the mushrooms, cut the tomatoes into slices and let them cook adding in the salt, pepper, herbs, parsley. Let cook for 5 to 7 minutes.

Then add the bacon to the preparation, and, at the last moment, stir in the milk cream, cook for 1 minute and it's ready.

Mushroom Sauce

Ingredients for 6 people: 1 kg fresh mushrooms, 250 ml garlic and herbs sauce.

Preparation:

Clean the mushrooms and cut them into strips. Cook the mushrooms in a little butter or oil for a few minutes.

When the mushrooms are almost cooked, put the sauce in the pan and simmer for a moment.

Turkey Escalope with Mushrooms

Ingredients for 4 people: 4 turkey cutlets, 250 g mushrooms, 1 onion, 4 tbsp chicken stock, 20 cl white wine, 2 pinches of pepper, 1 pinch salt, 1 pinch nutmeg, 20 cl cream, 1 tbsp olive oil, 1 tbsp parsley.

Preparation:

First, sauté the onion (cut into thin slices) in a hot pan and lightly oiled (1 Tbsp.) over low heat until it is translucent. Wash the mushrooms and cut them into strips, add them to the onion and cook for 10 minutes. Add a pinch of pepper, a pinch of salt and parsley. Set aside the onion and mushrooms.

Fry, in the same pan, the cutlets over medium heat until nicely browned on each side, and add a pinch of pepper. Stir in the mushroom and onion preparation, mix well the browned meat with this preparation.

Then add 4 tbsp of chicken stock in the pan, cook for 1 minute, then add the white wine and take off the cooking juices. Simmer over medium heat for 10 minutes until the wine is reduced. Add the cream, but off the heat, mix well, add a pinch of nutmeg. let it all heat simmer on a very low for 5 minutes and serve hot with rice.

Mushroom Pie

Ingredients for 6 people: 1 puff pastry, 125 g fresh mushrooms, some gruyere cheese, 2 large tbsp of fresh heavy cream, 1 egg, 3 cloves of garlic, salt and pepper.

Preparation:

Unroll the puff pastry into a pie; peel and cut the mushrooms into strips and sauté them with 3 cloves of garlic and thyme in a pan. In a bowl mix the sour cream, egg yolk and cheese.

Next, put the mushrooms over the dough and pour the mixture over all it and bake in the oven at 200-215°C.

Grilled Ham and Mushroom Pancakes

Ingredients for 4 people: 250 g flour, 1/2 liter of milk, 30 cl liquid milk cream, 500 g mushrooms (of Paris), 6 slices of ham, 150 g grated cheese, salt, pepper and oil.

Preparation: Make 6 pancakes; next, cook the mushrooms in a pan with some oil, add in a little cream, salt, pepper.

Place a slice of ham on each pancake, a few mushrooms, some cheese, roll, and place the cakes in a baking dish, cover it all liquid with milk cream, sprinkle with grated cheese, and bake for about 30 minutes.

Chicken cutlet with Cream and Mushrooms

Ingredients for 4 people: 4 chicken breasts, 100 g light milk cream, 250 g mushrooms (fresh or canned), salt, pepper (or any other spices for the chicken) chives and parsley (finely cut). Accompaniment: rice

Preparation:

Clean the mushrooms and brown them in a pan with a little fat. Salt and pepper, then add the chives and parsley.

Add in the cream and simmer. Sauté the chicken breasts in a little fat. Then salt and pepper. Bring to a boil some water where to cook the rice together with the chicken stock cube.

Serve the chicken onto large plates. Top with the rice mixed in the mushroom sauce. Sprinkle with parsley.

Bowtie Pasta with Mushrooms and Smoked Bacon

Ingredients for 4 people: 3 shallots, 400 g bowtie pasta, fresh basil 250 g smoked bacon, 250 grams mushrooms, 1 red pepper, 1 cup dry white wine 20 cl heavy cream, 1 pinch of paprika, salt and pepper.

Preparation:

Heat a little oil in a pan and fry the bacon for 3 or 4 minutes. Remove and reserve. Then, add in the pan the mushrooms, pepper and chopped shallots and sauté it all for 2 to 3 minutes. Remove from heat and set aside.

Return the pan to the heat with a little butter, add the basil, heavy cream white wine and a pinch of paprika. Then add in the cooked pasta, stir and simmer for 2 minutes. Sprinkle with cheese or parmesan. That's it!

Chicken Stew with Mushrooms

Ingredients for 4 people: 600 g chicken breast, 200 g Paris mushrooms, 1 red pepper, 50 g butter, 10 cl milk cream, 2 tbsp whole meal, 10 cl chicken stock, juice of half a lemon, 1 tbsp of chopped, salt and pepper white, parsley (finely chopped), white pepper.

Preparation:

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Clean the mushrooms and cut them into strips; cut the chicken into strips, split the pepper in half, remove the seeds and white part, cook it in boiling salted water for 5 minutes, drain and then cut it into small squares.

Melt the butter in a pan, throw in the mushrooms and the chicken. Let brown for 5 minutes, stirring well with a wooden spatula.

Mix the cream with the flour and chicken stock. Add this mixture and pepper to the meat.

Continue cooking over very low heat for 5 minutes, stirring so that the sauce gets perfectly smooth. Remove the pan from the heat, and salt and pepper to taste. Stir in the lemon juice. Sprinkle with chopped parsley and serve immediately.

Stuffed Mushrooms.

Ingredients for 6 persons: 36 mushrooms (of the same size), 1 jar of fresh cheese with garlic and herbs, a little oil for the baking sheet.

Preparation:

First, clean the mushrooms. Remove stems, and put the stem in a blender with the fresh cheese. Mix everything, add salt and pepper to taste. Oil a baking sheet. Fill mushrooms with the milk cream & cheese stuffing. Place on baking sheet and bake 30 minutes at 180°C.

Fricassée of Mushrooms

Ingredients for 4 people: 500 g fresh mushrooms 2 shallots, salt, pepper or normal cayenne normal, 25 cl of liquid milk cream, parsley for decoration, 4 slices of bread, a little butter or margarine to taste,
preparation:

Clean the mushrooms, and sauté them in a nonstick pan with the lid on, but with no fat. Sauté the chopped shallots in butter. Add the drained mushrooms. Then. stir in the milk cream. Salt and pepper, and simmer on low heat.

Toast the bread. Adjust the seasoning if necessary and add a little water if the mixture is too compact. Arrange the bread on plates. Spoon in the mushroom mixture. Finally, garnish with chopped parsley or a small bunch of parsley to taste.

Spaghetti Carbonara with Mushrooms

Ingredients for 2 people: some bacon slices, 1 can of mushrooms (stems and pieces), 2 tbsp milk cream, 1 pinch salt, 1 egg, 1 pinch pepper 1 pinch of bottled concentrate of garlic, some spaghetti, some grated cheese.

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Preparation of the recipe:

Fry the bacon in a skillet. Once they are well browned, add in the mushrooms and let everything cook over medium heat. Meanwhile, cook the pasta al dente. Drain the spaghetti and stir them into the preparation. Add the bacon and mushrooms. Beat an egg in a bowl, and mix it with the pasta. Add in the cream and mix it all well. Serve it when it's still hot and sprinkle with grated cheese.

Braised Endives with Mushrooms

Ingredients for 4 people: 150 g ham, 1 kg endives, 100 g Paris mushrooms, a quarter of lemon, 100 g butter, 1 beef bouillon cube, nutmeg, salt and pepper.

Preparation:

Remove withered leaves of the endives; wash them quickly under water and cut them lengthwise if they are too thick. Cut sandy mushroom stalks, wash and chop them coarsely.

In a large pot, melt 40 g butter and place the endives upside down and chopped mushrooms; pepper and sprinkle with nutmeg.

Crumble the beef broth cube, pour 30 cl of hot water and bring to a boil.

Cut out a round disk from a white paper with the exact dimensions of the pan, butter it with 20 g on one side, and place the buttered side on endives; cover and simmer 30 min. In the meantime, cut the ham into small dice.

At the end of the cooking time, remove the paper without damaging it, spread the diced ham, replace the paper, cover and cook for 30 minutes. Arrange the endive and ham on a warm serving dish.

Reduce the cooking liquid, by increasing the fire, to the size of a glass measure; at this time, remove from heat and add the butter pieces the 1/4 lemon juice and whisk it all. Top the endives with this creamy sauce and serve hot.

Mushroom Toasts

Ingredients for 4 people: 400 g Paris mushrooms, 1 lemon juice, salt, pepper, 3 tbsp. of olive oil, 1 clove of garlic.

Thick béchamel sauce: 1/2 liter of milk, 35 g butter, 45 g of flour.

Preparation:

Make the béchamel sauce by mixing the butter and flour. Then gently stir in the milk and set aside. In a frying pan, add in 3 tbsp of olive oil, and when the oil is hot add in the sliced mushrooms and sauté for 30 seconds. Season with lemon juice to prevent them from darkening. Stir into the béchamel and mix it all. Cut the baguette into slices

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and let them grill. Rub garlic on the toasts and pour the béchamel and mushroom preparation on them: Bake for 10 minutes in the oven to get a brown color.

Broccoli-Mushrooms Quiche

Ingredients louse for 6-8 people: 250 g shortcrust pastry, 500 g broccoli, 180 g mushrooms, 3 eggs + 2 yolks, 3.5 dl milk 2,5 dl cream, 50 g parmesan, 30 g butter, 2 cloves of garlic, salt, some dried beans to be used as paperweight, pepper and nutmeg.

Preparation:

Preheat the oven to 220°C. Roll out the pastry and place it in a pie plate. Prick the bottom with a fork and place in the fridge for 15 minutes. Cover the dough with a sheet of parchment paper and on it a layer of dried beans to hold down the paper, and precook in the oven for 15 minutes. Remove the paper and beans.

Chop the broccoli and scald for 5 minutes in salted water. In a skillet, melt the butter, add the garlic, mushrooms and broccoli. Lower the oven temperature to 180°C. Whisk the egg yolks, milk, cream and parmesan. Season with salt, pepper and nutmeg. Arrange the mushrooms and broccoli in the bottom of the pie. Pour the mixture and cook for 30 minutes.

Mushroom and tomato bread slices

Ingredients for 2 people: 4 slices of bread, 1 tomato, 200 g of chopped mushrooms, 60 g of cheese, 2 tbsp of lemon juice, salt and chives.

Preparation:

Toast the slices of bread. Place on each bread slice the tomatoes and the mushrooms, both ingredients cut into slices.

Salt and spread cream cheese on each toast. Place 2 minutes in microwave oven. Squeeze a little lemon juice over each toast. Finally, sprinkle with chives before serving.

Onion Mushroom and Bacon Pie

Ingredients for 8 people: 1 shortcrust pastry, 1 kg of peeled onions (fresh or frozen), 1 can of mushroom cut into pieces, 150 g bacon slices, gruyere cheese, olive oil, salt and pepper.

Preparation:

Heat the oil and fry the onions in it. Add in the mushrooms and bacon, salt, pepper and cook for about 10/15 minutes.

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Roll the dough into a mold of 18/20 cm and add the cooked ingredients. Then, cover with cheese and bake. It's that simple.

Chicken with Coconut Milk and Mushrooms

Ingredients for 4 people: 4 chicken breasts (skinless), 2 tbsp oil, 1 shallot, 1 pint of white mushrooms, 284 ml cream of mushroom soup (Campbell), 400 ml coconut milk, 2 tbsp. Dijon mustard, 1 tbsp. honey, 1 tbsp of concentrated chicken stock, salt and pepper. Breadcrumbs.

Preparation:

Preheat the oven to 180°C. Meanwhile, roast the chicken breasts in a skillet with oil, turn and brown on both sides and set aside.

In the same pan, sauté the shallots and mushrooms lightly. Then add the cream of mushroom then stir in the coconut milk. Mix well and add the remaining ingredients except the breadcrumbs. Simmer over low heat for 5 minutes.

Then pour the mixture over the chicken and sprinkle with the breadcrumbs to taste. Place in the oven for 30 minutes covered with foil wrap and cook another 20 minutes uncovered.

Mushrooms Greek style

Ingredients for 4 people: 4 tbsp olive oil 1 pound Paris mushrooms, thyme, 1 bay leaf, lemon juice.

Preparation:

Put the oil in a skillet, cook the mushrooms (previously washed and cut). Add in the thyme, bay leaves and lemon juice. When the water is completely evaporated, remove from heat. Serve chilled.

Mushrooms Salad Niçoise

Ingredients for 4 people: 750 g of fresh Paris mushrooms (sliced), sun dried tomatoes in oil, 3 tbsp. of fresh parsley chopped, 3 tbsp. Provencal herbs, olive oil, 1 large tbsp. paprika, 1 or 2 cloves of garlic, 30 cl white wine, 1 large lemon, parmesan chips, green salad to taste

Preparation:

Sauté the mushrooms in the pan with the crushed garlic. Add in the chopped tomatoes

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and herbs de Provence, paprika, parsley, white wine and a little pepper. Cook gently until complete evaporation of water.

Fish Stew with Mushrooms

Ingredients for 4 people: 600 g white fish, 400 g Paris mushrooms, 1 onion, 5 cl white wine, 15 cl whipping cream, 1 sprig of thyme, 50 g butter, 50 g flour, salt and pepper.

Preparation:

Chop the onion and mince the mushrooms and sauté both ingredients in the melted butter. Increase heat to brown slightly and deglaze with white wine. Add the thyme, cream, salt and pepper. Cut the fish into pieces and lightly flour then add to the hot cream. Cook for 10 minutes and serve with white rice.

Mushroom Cream with Garlic

Ingredients for 4 people: 1 kg of Paris mushrooms, 3 cloves garlic, 3 large tbsp heavy cream, 1 stock cube, 30 g butter, salt and pepper.

Preparation:

Coarsely chop the mushrooms. Crush the bouillon cube and mince with the garlic. Melt butter with garlic and the bouillon powder. Add in the mushrooms and cook over low heat until they surrendered all their water. Add 75 ounces of boiling water and cover. Cook for 15 minutes, then add the cream and mix finely. Correct the seasoning with salt and pepper. Serve hot.

Mushroom-like Eggs

Ingredients for 4 people: 4 hardboiled eggs, 2 round tomatoes, 1 tbsp heavy cream, 1 tsp sweet mustard, salt and pepper.

Preparation:

Peel the eggs and cut the base flat so they can stand up. Cut the tomatoes in two halves, remove the seeds and inner walls in order to get a shell-like shape. Salt and pepper then place the each tomato on each egg in a way that each tomato may look a mushroom cap.

Mix the cream and mustard. Salt and pepper. Using a toothpick, place some spots of sauce on the tomato-made caps. Serve the mushroom-like eggs, cool and on a bed of salad.

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Preparation:

Put the oil in a skillet over medium heat. Cook the chicken breasts for 5 minutes on each side, and set aside in a warm place. Add mushrooms to the same pan so they brown, and season with salt and pepper, add the chicken stock and 25 cl of boiling water. Stir until it thickens.

Pour the cream into the mushrooms, stir, and add the chicken stock. Adjust the seasoning. Slice the chicken and top with mushroom cream.

Vinegar Mushrooms in Jar

Ingredients for 8 people: 1.5 kg fresh mushrooms, 1,2 l white vinegar, 5 shallots, 1 bay leaf, a few sprigs of tarragon, a few peppercorns, some jars.

Preparation:

Cut the earthy part of the mushrooms; then, clean by soaking them in several vinegar and water baths. Scald for 5 minutes in boiling salted water, drain and divide into the number of jars.

Let them cool down, pour in the white vinegar (also used for pickles). Peel the shallots and then incorporate them into the jars with a few sprigs of tarragon and a bay leaf. Finally, add in the peppercorns, close the jars and let the mushrooms macerate for 1 month before serving.

Mushroom Salad in spicy white Cheese

Ingredients for 4 people: 500 g mushrooms, 200 g cottage cheese, juice of 2 limes, 3 tbsp of tomato sauce, 1 tbsp. ketchup, 1 tbsp tomato paste, a few drops green Tabasco, 1 small tsp mustard, chopped parsley, salt and pepper.

Preparation:

Wash and peel the mushrooms, then cut into thin slices. In a bowl, place the mushrooms sprinkled with lemon juice and add the cheese. Then add the tomato concentrate and tomato sauce, mustard, ketchup, Tabasco, salt, pepper and mix well. Refrigerate for 1 hour, then sprinkle with chopped parsley before serving.

Marinated Mushrooms and small Vegetables

Ingredients for 4 people: 500 g of small Paris mushrooms, 1 tsp crushed fennel seeds, 2 lemons, 5 cl olive oil, 2 tsp. coriander seeds, thyme, bay leaves, 1/2 cucumber, 10 small onions, 1 carrot, salt, pepper.

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Preparation:

Wash and peel the mushrooms, onions, carrots and cucumber. In a saucepan, heat the crushed fennel seeds with the lemon juice, olive oil, coriander seeds, bay leaf and thyme. Season with salt and pepper and bring to a boil cook for a few minutes leaving.

Filter this sauce and incorporate the stemmed mushrooms and onions. Bring everything to a boil, then cook for 8-10 min. Meanwhile, cut the carrots and cucumbers into thin slices, then blanch them for 10 minutes in boiling salted water and drain. In a ramekin, pour the mushroom sauce. Place it in the center of a plate, surrounded by the carrots and cucumbers and refrigerate before serving.

Greek-style Mushroom

Ingredients for 4 people: 500 g small whole mushrooms, 2 lemons, 5 cl olive oil, 2 tsp. coriander seed, 1 tsp fennel seeds, thyme, bay leaf, salt, pepper.

Preparation:

Squeeze the lemon juice into a small saucepan. Add in olive oil, crushed fennel seeds, coriander seeds, thyme and bay leaf.

Salt and pepper. Bring to a boil, stirring with a wooden spoon and cook for a few minutes. Then pass through a sieve and set aside.

Cut the end of earthy mushrooms, clean and brush under running water. Incorporate them into the sauce, bring to boil and cook for 8-10 min.

Cool the preparation and serving in ramekins.

Mushroom and Tarragon Aspic.

Ingredients for 6 people: 500 g mushrooms, 1 cube of beef stock, 50 ml water, 10 cl port wine, 4 gelatin leaves, a few sprigs of fresh tarragon, 1 pinch of nutmeg, salt, pepper.

Preparation:

Boil the water with the beef stock cube in a pot and reduce by one third. Add salt and pepper if needed. Meanwhile, clean the mushrooms and cut the earthy end of mushrooms. Brush gently then chop.

Sprinkle nutmeg on the broth, then add in the mushrooms and cook for 5 minutes after the boiling starts again. Once cooked, take them out of the pan using a slotted spoon, drain, and then wipe with a clean cloth.

Line a mold with the mushrooms cooked by inserting some sprigs of tarragon between every few layers. Filter the broth using a sieve. In a little cold water, soak the gelatin to soften. Drain and add to the broth with the port wine and let cool. Pour the gel obtained

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into the mold. Place the mold in the refrigerator for at least 3 h. Just before serving, dip the cake mold in a warm water bath for easy removal.

Mushrooms and Mascarpone Bites

Ingredients for 4 people: 8 crusts pastry bites 200 g mushrooms, 200 g mascarpone cheese, 10 g butter, 5 cl of white wine, 1 tbsp chopped parsley, salt and pepper.

Preparation:

Preheat the oven to 210°C. Wash and cut the mushrooms into small pieces and sauté in a buttered pan. Then moisten with the white wine, sprinkle on them the chopped parsley, salt and pepper and simmer for 10 minutes over high heat, stirring to bind all the ingredients.

Add the mascarpone and cook 5 minutes, stirring well all the cheese. Next, fill the crusts bites with this mushroom mixture, and bake in a hot oven for 10 min. Enjoy them right out of the oven.

Cabbage stuffed with steamed Mushrooms

Ingredients for 6 people: 1 cabbage, 8 onions, kitchen string,

For the filling: 6 onions, 8 shallots, 125 g mushrooms, 2 or 3 tomatoes (chopped), 2 tbsp wholemeal flour, 1 tbsp brewer's yeast, 1 pinch nutmeg, ground thyme, salt and pepper.

Preparation:

To prepare the stuffing: First, wash and coarsely chop the mushrooms and tomatoes, then peel and chop the shallots and 3 onions. In a blender, chop the mushrooms with tomatoes, seeded, onions and shallots. Add the yeast, nutmeg, thyme and flour, then mix the stuffing. Then peel off the cabbage, clean and dry the leaves in a clean cloth. The, reconstruct the cabbage with the cabbage leaves on a serving platter. Intersperse the stuffing between each sheet and then tie the cabbage and place in a casserole dish on a bed of sliced onions. Cook for 1 hour over low heat and put the cabbage in a serving dish before serving.

Cauliflower and Mushroom Quiche

Ingredients for 6 people: 1 shortcrust pastry

For the filling: 1/2 cauliflower, 200 g Paris mushrooms, 100 g smoked bacon, 2 eggs, 10 cl cream, 100 g Parmesan, 1 pinch of nutmeg, salt and pepper.

Preparation:

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Preheat oven to 210 ° C. Spread the dough in a pie pan, prick with a fork and sprinkle with dried beans (to prevents the dough from rising) and cook for 10 minutes without packing.

Next, fry the bacon in a pan with the sliced mushrooms. Beat the eggs with the cream in a bowl, add in 80 g of parmesan and nutmeg. Salt and pepper and mix well.

Mix the cauliflower with the bacon and mushroom mixture on the precooked pastry. Cover the preparation with the egg mixture and sprinkle with the remaining Parmesan cheese. Bake in hot oven for 20 minutes.

Cauliflower with Tomatoes and Mushrooms

Ingredients for 6 people: 1 cauliflower, 150 g 1 carrot, 1 onion, 250 g tomatoes, 90 g ham, 50 g butter, 20 g flour, 50 cl vegetable broth, salt and pepper, 1 tbsp chopped herbs

Preparation:

Sauté the chopped carrot and onion in a pan with melted butter, sprinkle with flour and let brown them before adding the broth.

Add the chopped tomatoes and season with salt and pepper. Cook over low heat for 20 minutes. Make a deep cross with a knife on cauliflower base, and cook whole in boiling salted water for 25 minutes.

Sauté the sliced mushrooms in the butter before adding them to the tomato sauce with chopped ham. Place cauliflower on serving dish, cover with sauce and sprinkle with herbs.

Gratin of Fish with Mushrooms

Ingredients for 8 people: 300 g fillet of hake or similar, 150 g Paris mushrooms, 12 shallots, 300 g cooked and peeled shrimp, 800 g cooked mussels (shucked), 35 cl béchamel sauce, 150 g fresh cream, 75 g grated cheese, 3 eggs, 1 fish bouillon cube, 1 knob of butter, salt and pepper.

Preparation:

Preheat oven to 240°C. Cook the hake fillets in boiling water for 4 minutes and add in the bouillon cube then drain thoroughly and cut into pieces.

Slice the mushrooms and shallots, and fry them in the butter for a few minutes. Mix with béchamel cream, eggs and cheese then add the mushrooms, shallots, fish, shrimp and mussels.

Pour into a large gratin dish or individual casseroles. Place in the oven for about 10 minutes until browned, and serve hot.

Chinese Vermicelli with Crab and Mushrooms

Ingredients for 4 people: 1 fresh crab of about 1 kg, 50 cl of boiling water, 4 onions, 4 garlic cloves, 120 g Chinese noodles, lard, 40 grams of black fungus 40 g black mushrooms, 40 g fragrant mushrooms, salt and pepper.

Preparation:

First prepare the crab: In a pot, bring 1/2 l of water to boil with one peeled onion. Plunge the live crab and cook for about 25 minutes.

Peel and chop the 3 onions, peel and chop the garlic. Soak the mushrooms in cold water so they can swell. Then drain and cut into quarters. After cooking the crab, remove from the pot, strain and reserve the broth. In a pan, sauté the meat, eggs and viscera of the crab with chopped onions and garlic.

In a pan, put the noodles with the lard. Cover with the crab broth and bring to a boil. Add mushrooms and the crab. Cook to reduce the liquid well. Salt and pepper and serve hot.

Bream stuffed with Mushrooms and Shrimps

Ingredients for 6 people: 2.5 kg of bream (scaled and gutted) 150 g of bread, 200 g peeled shrimps 375 g mushrooms, 75 g fresh butter, 60 cl white wine, 3 chopped tomatoes, 3 onions 3 tbsp oil, lemon, 3 tbsp chopped parsley, salt and pepper.

Preparation:

Preheat the oven to 180°C. Peel and chop the onions and mushrooms, then fry it all in a buttered pan. Add the white wine and crushed tomatoes. Then, reduce to a simmer, then add in the crumbled bread, the shrimps and chopped parsley.

Season, then pour some of the filling on a buttered baking tray. Garnish the bream with the rest of the filling, and then place the fish in the baking tray. Put some small knobs of butter, moisten with a little olive oil and white wine, and bake for 40 minutes.

Turkey Thigh with Mushrooms and Riesling Wine

Ingredients for 2 people: 1 turkey thigh, 100 g butter 4 shallots, , 1/4 l of Riesling wine (or similar), 200 g mushrooms, 100 g cream, salt and pepper.

Preparation:

In a buttered casserole, put to cook the turkey thighs with the shallots for 1 h. After that time, deglaze the juices at the bottom of the pan with the white wine and simmer for a few minutes.

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Clean and slice the mushrooms, then add them to the casserole. Let brown for 5 minutes then stir in the cream. Season with salt and pepper and simmer for 15 minutes covered. To accompany this dish, you can serve fresh pasta, artichoke hearts or steamed endives.

Fillets of Sea Bream with Mushrooms and Cream

Ingredients for 4 people: 800 g of sea bream fillets, 2 onions, 30 g butter, 200 g Paris mushrooms, 1 bunch parsley, 10 cl dry white wine, 100 g cream, salt and pepper.

Preparation:

We must first ask the fishmonger to prepare bream, i.e., peel and gut the fish. Next, peel and chop the onion, wash and mince 2/3 of the mushrooms and set aside. In a buttered pan, sauté the onions, then add the mushrooms and sauté over high heat in butter. Pour the onion / mushroom mixture in a baking dish.

Preheat the oven to 180°C. Lightly brown the sea bream fillets in pan on each side. Then place them in the baking dish, sprinkle with chopped parsley then cover with the remaining mushrooms. Moisten the fillets with white wine and bake for 12 minutes in a hot oven.

Meanwhile, heat the cream in a small saucepan with salt and pepper. Remove the baking tray from the oven, and top the fillets with the hot cream, then the tray back in the oven for an additional 10 minutes of baking

Gratin of Endives with Mushrooms

Ingredients for 6 persons: 9 endives, 300 g small Paris mushrooms, 7 shallots, 3 whole eggs, 30 cl cream, grated parmesan cheese, breadcrumbs, salt and pepper.

Preparation:

Wash the mushrooms under cold running water, then cut their earthy ends. Peel and chop the shallots and sauté with the mushrooms in a buttered pan. Cut the endives into sections, then put them to heat in another pan with a little butter. Meanwhile, beat eggs in a bowl with the cream. Salt and pepper.

Preheat the oven to 180°C. In a buttered baking dish, combine the endive with the sautéed mushrooms and shallots, then pour the egg mixture. Sprinkle the top of the dish with bread crumbs and parmesan to taste, and bake in a hot oven for 35 min. Finish cooking for 5 min at 240°C to brown the surface and serve immediately.

Escargots with Mushrooms and Cabbage

Ingredients for 6 people: 1 sixty live snails (they can be replaced by cleaned & frozen

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snails), 1 bunch of nettles, 2 leeks, 3 carrots, 4 onions, 300 grams of fresh bacon, 1-2 meat bones (optional) 3 cloves garlic, 3 sprigs of thyme, 2 bay leaves, 1 cabbage, 200 g mushrooms, 300 g Paris mushrooms, 3 pinches of paprika, 3 tbsp olive oil, 3 tbsp chopped parsley.

Preparation:

Soak the snails in salted water with nettles for 20 minutes. Snail slime will stick on nettles. Prepare a vegetable broth with leeks and chopped carrots, 2 onions, 2 chopped garlic cloves, meat bones, 150 g bacon, thyme and bay leaf.

Cook the snails for 1 hours in the broth. Cut the cabbage into quarters and cook it in boiling salted water and prepare a persillade (a mixture of chopped parsley and garlic) with the parsley and the remaining garlic clove. Sauté the remaining 2 chopped onions in oil with the remaining diced bacon. Let it brown and then add in the drained cabbage.

Sauté the sliced mushrooms, then add the drained snails, paprika and broth. Cook uncovered, then sprinkle with parsley before serving. Put the snails and mushrooms in the center of the dish and cabbage all around. Serve with vegetables (carrots and leeks) as an accompaniment.

Pheasant with Mushrooms and Tomatoes

Ingredients for 4 people: 1 pheasant, 400 g mushrooms, 100 g chopped shallots, 500 g tomatoes, 1 bouquet garni, 1 sprig tarragon, 50 g butter, 1 tbsp oil, 2 tbsp flour, 30 cl dry white wine, 1/2 beef stock cube, 15 cl hot water, salt and pepper.

Preparation:

Cut the pheasant into 8 pieces and sauté in a pan with oil and butter. Remove the pieces when they are golden brown and replace them with the mushrooms and chopped shallots. Sprinkle with flour, sprinkle with white wine and broth. Add the bouquet garni, peeled, and the tomatoes, seeded and chopped, and the tarragon also chopped. Put the pheasant on the ingredients. Salt and pepper, cover and cook for 30 minutes. Remove the bouquet garni, pour the sauce into a preheated dish and place the pheasant on top of it

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