



FOUR SEASONS

Cooking Master Class POTATO AND CEPS MUSHROOM VARIANIKI

22 July 2020 @ 12.30PM

POTATO AND CEPS MUSHROOM VARIANIKI (For 6 persons)

For dough:

2 eggs

400 gr plain white flour

100gr semolina flour

50 ml water

4 gr salt

100 gr tarragon puree

For tarragon puree:

200 gr. Tarragon leaves,

100 gr parsley leaves.

-Blanch them for 2 minute in boiling water with pinch of soda powder. Drain and blend them to a fine puree.

-Place all ingredients in a bowl and mix for five minute till fine dough. Rest it at room temperature for 1 hour. With a pasta machine flat the dough 2 mm thick and cut out circle of 6 cm diameter. Keep the circle of pasta cover with film. You will need 6 circles for each portion



For filling:

200gr mashed potatoes

200 gr ceps mushrooms concasse'

10 gr dry ceps powder

20gr grated parmigiano

100 gr chopped shallot

5gr thyme

50 ml sunflower oil

5 gr chopped chives

5 gr chopped parsley

Salt/Pepper

-In a pan heat the oil, add chopped onion and braise it till golden color, add ceps mushrooms and thyme. Season with salt and pepper and cook it for 5 minute. Add chopped parsley and dry ceps. Remove from the fire and add mashed potatoes, chives, mix well and cool down.

-Place in the middle of each pasta circle some mushrooms stuffing and close them in a half moon shape.



For Cremino

150 ml vegetable stock

70 gr butter

salt

For garnish:

150 gr ceps mushrooms sautéed with thyme, garlic glove

30 gr fresh green peas blanched and sautéed with little spring onion

Fresh slice of white champignon

-Bring to a boil some water, add salt and cook the Varianiky for 3 minute. Meanwhile bring to a boil the stock, add butter and reduce till creamy consistency, add the cooked Varianiky, mix well and serve with the entire garnish



For Tzatziky sauce

300 gr Greek Yogurt
300gr Cucumber pilled
50ml Olive oil extra virgin
1 glove Garlic finely chopped
10 gr Dill chopped
Salt
Pepper

-Grate the cucumber, dry on paper and mix with all the rest of ingredient. Season with salt and pepper.

