

## Potato Roulade with Mushrooms



**Side dish**

Kind of recipe



**50 Minutes**

Preparation



**middle**

Severity



### Ingredients for 6 people

Dough: 1,4 kg boiled starchy potatoes 2 Tsp Styrian Pumpkin Seed Oil P.G.I. 60 g semolina 400 g all-purpose flour 2 egg yolks 1 tsp salt Filling: 500 g mushrooms 200 g onion parsley some lemon juice 20 g butter salt pepper nutmeg 100 ml cream 2 Tsp Styrian Pumpkin Seed Oil P.G.I.

### Preparation

For the filling, peel the onions and dice them finely, clean the mushrooms, cut into thin slices and chop the parsley. Sauté the onions in melted butter, add the mushrooms and continue to sauté. Add parsley, cream and Styrian Pumpkin Seed Oil P.G.I. and season with salt, pepper, nutmeg and lemon juice. Set aside. For the dough, press the boiled and cooled potatoes through a potato press. Knead quickly with the Styrian Pumpkin Seed Oil P.G.I., flour, semolina, salt and egg yolks. Roll out the potato dough on a floured board until it is approximately 1 cm thick. Turn over on a clean wet towel and spread the mushroom filling on it. Roll up the dough with the towel and wrap it up on both sides with a thread. Poach it in salted water for about 20 minutes.

**Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch**