

Chanterelles in Styrian Pumpkin Seed Oil



Starter

Kind of recipe



30 Minutes

Preparation



easy

Severity



Ingredients for 4 people

400 g chanterelles 1 onion 1 clove of garlic 20 g butter salt pepper 30 g Styrian pumpkin seeds ½ leek 40 ml vegetable stock 1 egg yolk 2 Tsp white wine vinegar 6 tsp Styrian Pumpkin Seed Oil P.G.I.

Preparation

Clean the chanterelles. Slice the onions into rings and sauté with the finely diced garlic. Add the chanterelles and season with salt and pepper. Stew the chanterelles at low heat in a closed pot. Roast the Styrian pumpkin seeds. Place the chanterelles on a platter. Slice the leek into rings and scatter them with the roasted Styrian pumpkin seeds over the chanterelles. Mix the vegetable stock, egg yolk, vinegar, salt and pepper as well as the Styrian Pumpkin Seed Oil P.G.I. and pour over the chanterelles. Tip: Fresh bread goes well as side dish. This dish can be served as an appetizer, amuse gueule or as side dish for game.

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