

# Mushrooms paté with cheese, almonds, and grapes

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## Consejo del chef

Serve the pâté with slices of bread, diced sheep cheese, grapes, and toasted almonds.

## Raciones para 4

**25 gr** Dried porcini mushrooms

**150 gr** Portobello mushrooms

**150 gr** Mixed mushrooms

2 Shallots

1 Clove of garlic

Fresh rosemary

Salt

White pepper

**30 gr** Olive oil

**100 gr** Cream cheese

Peeled natural almonds

Olive oil

Salt

Slices of bread

Sheep cheese

Red grapes

**1** Cover the dried porcini mushrooms with hot water and let them soak for at least 20 minutes. Chop the rest of the mushrooms. Place all mushrooms (including drained porcini), shallots quartered, and clove of garlic on a baking tray. Season with salt, white pepper, and a few sprigs of rosemary. Drizzle with olive oil and bake in a conventional oven with steam at 180°C for 20 minutes.

**2** Let it cool outside the oven and transfer everything to a food processor. Add the cream cheese and blend until you have a creamy pâté. Add salt to taste and store into a food container.

**3** Toast the almonds in a pan with a dash of olive oil and salt.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/pate-setas/>

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