

# Vegan mushroom pâté with walnut & Port wine

COOKING  
LOVERS TVMA



## Consejo del chef

You can cook it several days before serving, though you can eat it in just a couple of hours. Don't forget the bread or crackers.

## Raciones para 1

125ml  
Water  
75ml  
Port wine  
5g  
Assorted colourful peppercorns  
1  
Shallot  
3g  
Agar agar  
125g  
Mushrooms  
50g  
Walnuts  
125g  
Smoked tofu  
100g  
Red beans  
2  
Garlic  
15g  
Margarine  
1  
Teaspoon of mustard  
1  
Thyme sprig  
1  
Teaspoon of oregano  
Salt and black pepper

- 1 Peel and dice garlicks and the shallot. Heat margarine in a pan with the thyme sprig to add some flavor.
- 2 Add the shallot and garlicks, cook with a pinch of salt. Over high heat, add chopped mushrooms. Stir fry until golden brown and put the mix in a blender.
- 3 Add the rest of the ingredients and blend. Set aside.
- 4 Place parchment paper in a loaf type of mould (15 x 8 cm would be the best type) and put the peppercorns at the bottom.
- 5 Pour water, Port wine, and agar in a pot and bring it to a boil. Place 2/3 of the jelly in the mould and the rest with the pâté mixture. Keep the jelly in the refrigerator for a few minutes and blend the pâté again until everything is well-combined.
- 6 When the jelly is almost set, place the pâté over it, flatten the surface, and place it again in the refrigerator.

## Chef's Notes

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<https://cookinglovers.teka.com/es/receta/pate-vegano-de-champinones-y-nueces-al-oporto/>

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