Vegan mushroom pâté with walnut & Port wine



Consejo del chef

You can cook it several days before serving, though you can eat it in just a couple of hours. Don’t forge 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 garlics and the shallot. Heat margarine in a pan with the thyme sprig to add some flavor.
2. Add the shallot and garlics, 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 pâte over it, flatten the surface, and place it again in the refrigerator.

Chef's Notes

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