



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 garlic and the shallot. Heat margarine in a pan with the thyme sprig to add some flavor.
- 2 Add the shallot and garlic, 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

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

