Wild mushroom strudel



Consejo del chef

Wait until the Filo dough is cold enough to work with your strudel.

Raciones para

- ❏ **4** Filo pastry sheets
- ❏ **4 or 5** Shallots
- ❏ **500 gr** Assorted wild mushrooms
- ❏ **100 gr** Serrano ham, chopped
- ❏ **2 cc** Chives
- ❏ **50 gr** Melted butter
- ❏ Fresh thyme
- ❏ Salt
- ❏ Pepper

1. Place the first filo layer on the worktop and paint with melted butter. Place the second layer above and paint again. Repeat with the four sheets.
2. Julienne shallots and fry with olive oil in a pan.
3. Add the chopped mushrooms and cook until they release their moisture completely.
4. Add ham and chives, cook for a few more minutes. Set aside and cool.
5. Spread the mix over the filo sheets, fold and seal.
6. Paint the surface with butter and bake at 200ºC for 10 minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/strudel-setas-navidad/