



## 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 200°C for 10 minutes.

# Chef's Notes

---

---

---

---

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

**COOKING**  
**LOVERS** 