



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/>

