

# Mushroom Ragout

Description:

Serving Size: 50 Servings

100g serving

Categories: Vegetables

<b>Cost Per Serving</b>	
\$	1.78

**Action**      **Date**      **Initials**  
**Created:**    8/16/2012    CR  
**Revised**



Amount	Measure	Ingredient	Preparation Method	Product No.
0.200	kg	Butter		20-100001601
0.300	lt	Olive oil		20-100001607
0.800	kg	Shallots	chopped	20-100000864
1.500	kg	Oyster mushroom		20-100010055
1.500	kg	Chanterelle mushrooms		20-100014971
2.000	kg	Shitake mushrooms		20-100000870
2.000	kg	Portabella mushrooms		20-100010630
0.150	kg	Parsley	chopped	20-100000839
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

## Method of Preparation:

- Clean the mushrooms-discard the shitake stems, trim the oysters and chanterelles (if needed).
- Trim the portabella stems, remove the gills and cut approximately the same size as the rest of the mushrooms.
- Heat the butter and olive oil to foaming and add the mushrooms according to size and cooking time.
- Let the mushrooms brown slightly before adding the shallots.
- Keep cooking until all is nicely browned.
- Season and toss with chopped parsley.