



# Mushrooms Strudel



*Categoria*  
Receitas de Natal



*Tempo de preparação*  
Demorado



*Dificuldade*  
Fácil



*Custo*  
Intermediate



*Com quem?*  
With family



*Nº de pessoas*  
6 pessoas

## Ingredientes



To taste: Gallo Extra Virgin  
Olive Oil Premium Late  
Harvest

- chopped garlic cloves
- chopped onion
- Thyme, to taste
- Rosemary, to taste
- chopped frozen chestnuts
- chopped mushrooms
- pumpkin cut into cubes
- puff pastry
- egg
- Salt, to taste
- Pepper, to taste

## Method of preparation

1

In a pan, braise the garlic and the onion in the Gallo Extra Virgin Olive Oil Premium Late Harvest, until cooked.

2

Add the chestnuts, the mushrooms and cook for 5 minutes.

3

Add the herbs, mix and add the pumpkin cut into cubes. Let cook for 5 more minutes.

4

Check the seasoning, salt and pepper. Let it slightly cool.

5

Pre-heat the oven at 200°C.

6

With a knife, make small marks on top of the pastry.

7

Brush with the whisked egg, drizzle with a bit of Gallo Extra Virgin Olive Oil Late Harvest and cook in the oven for approximately 12 minutes or until golden.

*Produtos utilizados*



*Late Harvest*

Extra Virgin Premium Olive Oil



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