

# Lithuanian mushroom cheese by restaurant

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## Ingredients :

- 200 g forest mushrooms dried or fresh (boletus or chanterelles)
- 50 g smoked pork sausage
- 100 g onion
- 100 g butter
- 50 g black bread crumbs
- 20 g dill and parsley
- 1 hardboiled egg



## Step-by-step:

- If you are using dried boletus, put them in the bowl with water overnight before cooking.
- Fry the butter in a pressure cooker for about 2 minutes.
- Add finely chopped mushrooms and onion and fry for about 10 minutes, then add the sliced smoked pork sausage and fry for another 5 minutes. Now cover a pressure cooker with a lid firmly and cook under high pressure for about another 15 minutes.
- When cooked, strain off but keep the liquid for the sauce. Leave mushrooms to cool.
- Chop hardboiled egg, dill and parsley in a bowl, then add the cooled mushrooms.
- Add salt and spices upon your taste. Place prepared "cheese" in the brew (straining) bag or food wrapping film and form the sausage. Leave it to dry in a warm place or in a dryer at 40 ° C for about 1 day.
- Grind the dried black bread into bread crumb powder. You may use other crumbs of your liking.
- Remove dried cheese from the bag, cut it into pieces and roll with the crumbs.
- Boil the remaining liquid from a pressure cooker to evaporate until thick and serve as sauce.