

Date:

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Recipe by:

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Title:

Oyster Mushroom Paprikash

Ingredients:

200 g oyster mushrooms

1 medium onion (diced)

Olive oil

Black pepper

Salt

2-3 tbsp paprika

1 medium potato (peeled & diced)

Water

Method:

Soften the diced onion in a little olive oil, on a medium heat.

Roughly chop the mushrooms into bite sized pieces.

Once they are glass-like, season with cracked black pepper.

Add the paprika and stir to coat.

Do not overcook the paprika or it will risk becoming bitter.

Quickly add the mushrooms and stir to coat with a generous pinch of salt.

As the mushrooms begin to soften, add enough water to cover.

Add the peeled and diced potato and simmer on a low heat until the potato has softened.

Serve with sourdough bread and sour cream, to taste.