



SHRIMPS CARPACCIO WITH WAKAME SEAWEED AND MUSHROOM STRUDEL



Preparation medium
Preparation time 30 minutes (+ 20 minutes cook time)

SERVES 4 PERSONS

24	slices	Shrimps Carpaccio with Wakame seaweed
500	g	mixed mushrooms (e.g. porcini, chanterelles)
80	g	butter
2	pieces	small onion
4	pieces	strudel dough sheets
1	tbsp	finely chopped parsley
1	pinch	salt, pepper
	some	butter

According to taste: cress, radish

AND THAT'S HOW IT'S DONE

Clean mushrooms and halve or quarter them, depending on size. Heat butter in a frying pan and sauté the onions. Add mushrooms and sauté over high heat until liquid has evaporated. Add salt and pepper and stir in parsley.

Prepare strudel sheets according to package instructions. Preheat oven to 190° C (375 °F). Spread about 2/3 of the mushrooms on the dough, roll into a free strip of dough. Brush the latter with melted butter, place over the rolled strudel, press edges tightly. Brush dough again with melted butter or margarine. Bake in the preheated oven on the middle shelf for 20 minutes until golden brown. Cut the strudel into pieces about 3 cm long.

Place Shrimp Carpaccio with Wakame seaweed on plate. Garnish with pieces of strudel and remaining mushrooms. Add cress and radishes according to taste.