

GERMAN CHRISTMAS MARKET MUSHROOMS (MARKT-CHAMPIGNONS)



Step right into the festive, twinkling atmosphere of a German Christmas Market with this beloved street-food snack: Fried Mushrooms with Garlic Sauce (or Champignons mit Knoblauchsoße).



Ingredients:

- 6 oz. button mushrooms #261904
- ½ cup Tavolini Mushroom Sauce #428806
- 1 Tbsp. crème fraîche #692381
- 1 clove fresh garlic, minced #537193
- 1 tsp. lemon juice
- 1 tsp. olive oil or butter
- Pinch of paprika #518331
- Pinch (each) of oregano, rosemary, thyme (dried or fresh, finely chopped)
- Salt & pepper to taste
- 1 Tbsp. fresh parsley #150871

Instructions:

1. Prepare Mushrooms
 - Heat a skillet over medium-high with olive oil or butter.
 - Add button mushrooms and sauté until golden brown and lightly crisp around the edges (6 – 8 minutes).
 - Season with salt, pepper, paprika, oregano, rosemary, and thyme.
2. Make Sauce
 - In a small saucepan, gently warm the Tavolini Mushroom Sauce.
 - Stir in crème fraîche, minced garlic, and a squeeze of lemon juice.
 - Simmer for 2 – 3 minutes until creamy and fragrant. Adjust seasoning as needed.
3. Assemble & Serve
 - Pile the hot, fried mushrooms into a serving bowl or festive paper tray (market-style).
 - Drizzle generously with the garlic mushroom sauce.
 - Sprinkle with fresh parsley. Finish & Serve

Product	Description	Code #	Pack Size
 Tavolini® Mushroom Sauce	Elevate your dishes in minutes with our premium mushroom sauce. It's crafted with real mushrooms, simmered in a rich blend of whipping cream and milk. This deeply flavorful, pre-made sauce saves you prep time without sacrificing taste. 	428806	4/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

