

Bacon and mushrooms casserole with maple syrup, soft-boiled egg with smoked paprika - Virtual class

Recipe for 2

Description

Strong flavors, the woody side that comes out of this dish enhanced by the maple syrup, will allow you to travel in Quebec' sugar shacks.

Note

The variety of mushrooms you can find on the market will allow you to make your own choices.

We suggest a soft-boiled egg, here too the choice of the cooking of the egg can change according to the tastes of each.

Ingredients

Mushrooms

- 6 Unit(s) Button mushrooms
- 1 Unit(s) Portobello mushroom
- 6 Unit(s) Brown mushrooms
- 75 Gr Bacon
- 5 Sprig(s) Chopped parsley
- 2 Clove(s) Chopped garlic
- 25 Ml Maple syrup

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Soft-boiled egg

- 2 Unit(s) Egg
- 1 Tsp Smoked paprika
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **25 mins**

To plan before the video course

Ingredients

Make sure you have all your ingredients with you. Keep the eggs on the counter at room temperature.

Materials

1 cutting board, 1 large knife (chef), 1 small knife (pantry), 2 clean cloths, 1 tabletop trash can (compost).

1 saucepan (egg cooking), 1 frying pan (mushroom cooking), 1 wooden spatula, 1 pair of tongs.

Mise en place with the chef

Rub the mushrooms lightly with a damp cloth if necessary. Remove the tail from the Portobello.

Cut the mushrooms into strips (slice).

Finely chop the parsley and garlic and mix them together.

Cut the bacon into small strips.

Soft-boiled eggs

In a pot of boiling water with a dash of white vinegar, carefully place the eggs, making sure they are immersed.

From the boiling, count 5 minutes and 30 seconds of cooking.

Put them under cold water, then peel them gently.

Mushrooms

In a hot frying pan, put directly your bacon, then add the mushrooms, salt slightly.

Once the mushrooms are well browned, take them off the heat and add the parsley and garlic (persillade), mix well. Make sure you have the right amount of salt and pepper. Finish with the maple syrup drizzle.

Serve immediately.

Bon appétit!