

# Mushroom roulade



Mushroom roulade

## For the dough:

2 cups flour  
 $\frac{1}{2}$  cup oil  
1 packet of baking powder  
salt  
water

## For the filling:

500 g mushrooms, finely sliced  
1 onion, finely chopped  
100 ml vegetable cream  
dill/parsley, finely chopped  
1 teaspoon locust bean gum  
2 tablespoons oil  
salt and pepper

Mix all the ingredients for the dough and add water little by little, until the dough has the consistency of cream. Line a mid-size oven tray with baking paper, pour the mix and bake at medium heat until brown golden.

Fry the mushrooms and the onion in oil until the moisture evaporates. Add the vegetable cream, the locust bean gum (for thickening composition), the dill/parsley, salt and pepper to

taste and mix. Allow to cool slightly.

Spread the dough with the mushroom mix leaving a border of about 2cm all

the way around the edges. Roll gently and tight using the paper to help (pulling it away from you as you roll). Pack the roulade in the papier and refrigerate.

Before serving cut into about 2 cm slices. Serve as appetizer.