

# Duxelle of button mushrooms, lemon, chives |

## Recipe for 4 servings

### Description

A recipe that will accompany all your meats or salads depending on whether you wish to eat the Duxelle hot or cold.

### Note

Use the whitest button mushrooms, their size will facilitate the cutting.

The importance of lemon juice will prevent the mushroom from oxidizing.

### Ingredients

#### Duxelle

- 200 Gr Button mushrooms
- 1 Tbsp Lemon juice
- 12 Sprig(s) Chives
- 50 Gr Shallot
- 1 Tbsp Balsamic vinegar
  
- Butter
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**

#### Duxelle

Cut all your mushrooms into mini brunoise (5 mm x 5 mm) or process them in a food processor, being careful not to make a puree.

In a hot frying pan with oil and butter, fry your mushrooms until you obtain a mushroom compote.

Deglaze with the white wine, reduce to dryness, add the balsamic vinegar and continue cooking.

Make sure to season with salt and pepper.

As soon as you get a stuffing consistency, spread it on a plate to cool it down.

Add the finely chopped chives.

**Bon appétit!**