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# MUSHROOMS & CORIANDER à la Plancha

SERVINGS : 4  
PREP TIME : 15 minutes  
COOK TIME : 6 to 10 minutes

## INGREDIENTS

600 g medium button mushrooms or small porcinis or a mix of both  
2 small shallots  
60 g butter  
2 Tbsp. chopped coriander  
3 Tbsp. olive oil  
Fleur de sel

### TIPS

Cilantro enhances the subtle flavor of button mushrooms. They are the perfect match to paprika and curry chicken dishes.

## INSTRUCTIONS

1. Cut off the earthy end of the mushroom stems. Clean mushrooms carefully without soaking them. Cut your mushrooms into thick strips. Peel and finely chop the shallots. Cut the butter into cubes.
2. Heat the plancha over high heat and oil it. When the plancha is hot, lay out the mushrooms, sear them quickly, then continue cooking, stirring frequently. After 2 or 3 minutes, sprinkle the shallots, distribute the butter cubes and sprinkle a little fleur de sel. Cook, stirring constantly, until the mushrooms are golden brown, and all their water has evaporated.
3. Right before turning off the heat, sprinkle with coriander. Put in a deep dish and serve immediately.