

Vegetarian quesadillas with Maitake for 12 tapas/snacks



Quesadillas with Maitake and avocado dip

Ingredients

- 250 gr. Maitake mushroom (8 to 9 ounces)
- 1 bag of wild spinach
- 2 shallots cut fine
- 4 flour tortilla's (20 cm)
- 100 gram of white goat cheese natural (*Chèvre*)
- 200 gram Fontina cheese grated
- 1 dash of hazelnut oil
- pepper / salt
- 2 table spoons of olive oil
- 2 table spon of butter.

Serve as appatizer with dips of avocado (*green*), salsa (*spicy*) and/or sour crème (*natural fresh*).

Serve as main dish for 4 persones.

The 'filling' of the quesadillas is also very nice as topping on a pizza or as filling for a wrap or roll!!

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ready to cook Maitake pieces



stir-fried wild spinach

Preperations

Remove a thin piece of the feet of the Maitake mushroom and peel of the rest in reasonable equal pieces. Melt 2 tablespoons butter in large skillet and add sliced mushrooms. Sprinkle with salt and pepper, then saute over medium-high heat until all liquid is evaporated. Remove mushrooms from skillet and set aside.

Return skillet to stovetop and reduce heat to medium-low. Melt additional 1 tablespoons of olive oil and fry the shallots. Add spinach to skillet and stir gently as it wilts. Sprinkle with salt and pepper, then cook for 2 minutes, max. Remove from skillet and press the moisture through a sieve. Set aside.

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ingredients



half way

Assembling

To assemble the quesadillas, arrange grated Fontina, spinach, and mushrooms on top of two flour tortilla. Dot with goat cheese. Sprinkle some drops of the hazelnut oil. Top with a little more Fontina, then top with second tortilla. Smear softened butter lightly on both sides of the quesadilla, then grill until golden brown and until cheese is totally melted.

Repeat with remaining tortillas and filling.

Slice quesadillas into six wedges and serve immediately.



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