Warm wild mushroom salad with hazelnuts and hard cheese DŽIUGAS®



Ingredients

30 ~ 50 g	of hard cheese DŽIUGAS
1 handful	baby rucola leaves
1 handful	of hazelnuts
1	red onion
2 tablespoons	of white wine vinegar
20 g	of butter
4 tablespoons	of olive oil
according to taste	fresh thyme
according to taste	salt
according to taste	ground black pepper
1 clove	of pre-cooked wild mashrooms

Preparation

Place the nuts on baking paper and roast them in an oven at 190 degrees. Mix them from time to time, so that they would roast evenly (roast for no more than 10 minutes). Allow to cool and rub the skins off using your fingers. Chop coarsely with a knife.

Peel the onion and cut in half. Finely chop one half and pour over with wine vinegar. Add salt and leave to marinate. Cut the other half of the onion in semi-rings. Pour a splash of olive oil in the pan and add a piece of butter.

Heat the pan and then add the mushrooms (if the mushrooms are a bit larger, slice them in thin strips). Flavour with salt and pepper, add thyme. Simmer for about 5-7 minutes.

At the end, add the onion semi-rings, chopped marinated onion and fry for another few minutes. Place the clean rucola leaves on the plate, add the mushrooms from the pan. Sprinkle abundantly with chopped nuts and with a thin layer of thinly sliced pieces of cheese DŽIUGAS (simply shave some cheese shavings with a potato peeler). Sprinkle the top with ground pepper, olive oil and serve with white toast…