

By: Miguel Ángel Mateos



Borage, Beef Jerky, Mushrooms and Violet Spring Garlic.



DIFFICULTY
LOW



CUISINE
MEDITERRANEA



SERVES
4



TYPE OF DISH
STARTER



PREPARATION TIME
30 MINUTES



TYPE OF GARLIC
VIOLET SPRING

Ingredients

- 4 Cloves of Violet Spring Garlic
- 1 Borage
- Chives
- 200g Mushrooms
- 50g Beef Jerky
- 4 slices of Rye Bread
- Extra Virgin Olive Oil

Step by Step



1. Peel and slice the garlic cloves, then cut into strips and finely chop.
2. Clean the mushrooms well from any dirt and slice.
3. Wash the borage stalks and remove any shoots from both ends. Cut into strips.
4. Finely chop the chives.
5. Cut the bread into strips and then again into squares of around the same size.
6. Repeat with the beef jerky, cutting it into strips and then small squares.
7. Add a good lug of oil and the chopped garlic to a pan over a medium heat.
8. Next, add the borage stalks and leave to cook until golden.
9. Then add the mushrooms, beef jerky and bread. Sauté everything together so all the flavours mix and mingle and season to taste.

FINISHING THE DISH:



10. Arrange all the ingredients in the middle of a flat plate and add the borage over the top.
11. Sprinkle over the chives and dress with a drizzle of olive oil.

CHEF'S TIPS Miguel Ángel Mateos:

- Borage is usually eaten boiled, but frying the stalks, having cleaned and cut them, gives the vegetable a great taste and texture.
- Beef jerky goes particularly well with the violet spring garlic and adds a unique twist to the dish, but feel free to use Serrano ham instead if you prefer.
- You can also swap the mushrooms for any other fungi that take your fancy.