



# Serving suggestions

## OMLETTE MIX

**Sunday Omlette – Best eaten with Sunday papers!**  
**Serves 2**

6 large eggs  
6 tablespoons DRY-IT omlette mix  
1 cup water, milk or cream  
Chopped parsley

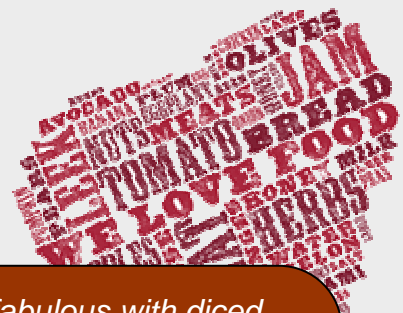
1. Crack eggs into a bowl and whisk.
2. Add omlette mix and liquid (can be a combination of all 3 depending on taste).
3. Cook as normal but with lid on pan for first 3-5 to allow for rehydration.
4. Remove lid and stir to finish off cooking process.
5. Serve with favourite toast and beverage.

## SLICED MUSHROOM

**Mushroom Pasta Sauce**  
**Serves 4**

50 g DRY-IT sliced mushrooms  
2 large cloves of garlic diced fine  
1 cup dry white wine  
½ cup liquid vegetable stock  
½ cup cream  
Olive oil  
Parsley  
Parmesan cheese  
Pasta

1. Add 1 tablespoon of olive oil to pan at high heat. Add garlic and fry for 2-3 minutes. Add wine, vegetable stock and mushrooms, reduce heat and cover. Cook for 10 minutes on low heat.
2. Cook pasta until done. Remove lid from sauce and add cream. Turn off heat. Serve pasta with sauce and chopped fresh parsley and shaved parmesan cheese.



*Also fabulous with diced chicken breast added to the recipe when frying the garlic!*

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## GROUND MUSHROOM

### Mushroom Mash

**Serves 4 as a side dish**

1 kg potato peeled and boiled  
25g DRY-IT Ground Mushroom  
10g butter  
¼ cup warm milk  
¼ cup cream  
¼ cup ground romano or parmesan cheese

1. Boil potatoes as usual, drain and return to pot. Mash potato with mushroom and butter. Add milk slowly after heating in microwave.
2. When well mashed, add cheese then cream.
3. Season to taste and garnish with chopped herbs of choice.

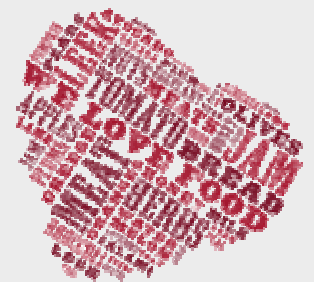
## MUSHROOM & GARLIC RISOTTO

### Mushroom & Garlic Risotto with Veal and Parmesan Cheese

**Serves 4**

1 pack of DRY-IT Mushroom & Garlic Risotto  
Olive oil  
250 grams of diced veal  
Parmesan cheese  
Chopped parsley

1. Heat 2 tablespoons of olive oil in heavy pan. Add contents of pack to pan and allow to fry for 3 minutes to release flavours.
2. Add diced veal and combine for 1 minute. Add 1 cup of water to pan at a time and allow to reduce.
3. Continue to add water as absorbed until the rice reaches desired doneness and is ready to serve.
4. Sprinkle with grated parmesan cheese. Season to taste.



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