



I'm meeting a lady tomorrow about a website for a Lithuanian buffet enterprise. I like to have a basic grounding in whatever topic a new project is based on, so I thought I should do a little research on their cuisine. It seems they have similar classic recipes to their Polish neighbours, but have adopted dishes and ingredients from both Russian and Germany. There are some dishes which we might find challenging, to say the least. Cold broiled carp in aspic for example might not be to everybodys taste. But there are other recipes which sound delicious.

You might find Bolete mushrooms difficult of source in the UK as we don't have the same foraging heritage, but chestnut mushrooms can be used in their place. They might not have the same depth of flavour, but they do have a similar texture.

Ingredients:-

Mushrooms , for example. Porcini / Boletus 500 grams

Dill , 1 handful

Cream , 250 milliliters

One medium Onion

Salt & petter

Method:-

Finely cut the mushrooms. Fry the onion in butter until golden. Then add mushrooms, sprinkled with salt and pepper. simmer until the mushrooms are cooked. Add cream and simmer for another for 10 minutes. Add the dill. Stew for a few minutes, cover with the lid and set aside for 5 minutes.

Server on fresh toasted Bruschetta with a little fresh basil to top.

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