
RECIPE BY DUO RUUT

BUCKWHEAT DISH / KAMA MOUSSE

BUCKWHEAT DISH

Ingredients: Butter • Bacon • Raw Buckwheat • Onion • Salt • Agaricus • Sun-dried Tomatoes • Sour Cream • Spring Onion

Instructions / Method:

1. Boil the buckwheat for about 15 minutes, until it's done.
 2. Cut the bacon into strips and fry on a pan, then set it aside.
 3. Fry the previously chopped onion and agaricus on the pan, using the leftover oil from the bacon. Add some butter if needed.
 4. Rinse the boiled buckwheat and add it to the pan with onions and agaricus, roast it a bit and then add pieces of sundried tomatoes.
 5. For the topping, chop the green onion and mix it into the sour cream with a bit of salt.
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KAMA MOUSSE

Ingredients: 3-4 Big Spoons of Kama • 400g Whipped Cream • 200g Cottage Cheese • Sugar • Sour Blueberries

Instructions / Method:

1. A lot of whipped cream (you can put as much as you want).
 2. Whip the cream with sugar, add cottage cheese, then add kama.
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