SNACK

Mushroom Salad with Mayonnaise and Garlic

Prep time: 10 min · Cook time: No cooking required · Chilling time: Chilling: 30–60 min · Servings: approximately 2–3 appetizer servings



INGREDIENTS

- 150 g jarred button mushrooms, well drained
- 30–40 g thick mayonnaise (already containing mustard)
- ¼–½ garlic clove, finely crushed
- A little white pepper, to taste
- Salt, only if needed

STEPS

1. Drain the mushrooms well. If they taste strongly of the preserving liquid, rinse briefly with cold water. No blanching is needed if they are preserved and ready to eat.
2. Pat the mushrooms dry with kitchen paper and press gently to remove excess water. This is the key step for a creamy rather than watery mixture.
3. Chop the mushrooms very finely with a knife, keeping a little texture; do not purée them completely.
4. Crush the garlic very finely. Stir it into 30 g of mayonnaise, then gently mix with the mushrooms.
5. For a creamier consistency, gradually add up to 10 g more mayonnaise. Taste, then adjust the salt and white pepper. Do not add extra mustard if the mayonnaise already contains it.
6. Cover and refrigerate for 30–60 minutes. Serve cold with fresh or lightly toasted bread.

Texture: use well-drained mushrooms; excess water thins the mayonnaise. For a smoother spread, chop them a little more finely without turning them into a watery purée.
Mustard: do not add extra if the mayonnaise already contains it.
Lemon is optional and should only be added to taste.
Storage: keep covered in the refrigerator and serve cold. If the mayonnaise contains raw, unpasteurised egg, consume as soon as possible, ideally the same day; use mayonnaise made with pasteurised egg or commercial mayonnaise for vulnerable people.
Illustrative image generated for După gust.

Source: A homemade version inspired by the remembered mushroom appetizer from the former Sinaia restaurant in Cluj; this is not the restaurant’s confirmed original recipe. · Photo: După gust