

# FOOD IS CULTURE

The Food is Culture project aims at making European citizens aware that food heritage is a way to express their belonging to Europe and to better understand the richness and uniqueness of its cultural diversity.

## **Sámi Reindeer Gurpi (Sweden)**

Gurpi with Chanterelle Mushrooms

Helena and Peter Andersson

For 4 people

500 grams of Gurpi

200 grams of chanterelle mushrooms

Parsley

Preparation and cooking time: about 20 minutes

Cut the Gurpi into slices about 1 cm thick. Fry the slices in butter for 1 minute on each side.

The slices should be slightly pink inside when cooked.

Clean and salt the chanterelles and fry them in butter until they have softened and released their moisture.

Let them dry on paper towel and then chop them roughly.

Finely chop some parsley and mix it with the chanterelles before serving with the fried Gurpi slices.

Mashed potatoes and red wine sauce are an excellent accompaniment

(<http://en.slowfoodsapmi.com/gurpi.html>)



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