

**THE RECIPE**

## Sautéed porcini mushrooms

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**CULTURE**

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Obviously we won't use *Amanita phalloides*, like poor Pope Clement VII, but some tasty porcini mushrooms: they are in season and you can find them almost everywhere in supermarkets and greengrocers. Choose those that are compact and fragrant. You can grill the caps, as a stand-alone dish or as an accompaniment to a good Florentine steak. The stems, on the other hand, will be perfect for this quick and easy dish.

***Ingredients (serves 4):***

1kg cleaned and sliced porcini mushrooms

2 garlic cloves

60g extra virgin olive oil

2 sprigs of chopped parsley

Salt

Pepper

***Preparation***

Heat the oil in a large frying pan. As soon as it is hot, peel and remove the central core from the garlic and brown it in the pan over a low heat so that it releases its aroma without burning.

Add the cleaned and chopped mushrooms and sauté over a high heat for about ten minutes. When they are well browned, the dish is ready: you can remove the garlic. Add salt, freshly ground black pepper and chopped parsley and serve immediately.

**Note 1:** This preparation can be spread on good Tuscan bread croutons as an antipasto.

**Note 2:** Adding a glass of cream and mixing well creates a creamy preparation that can be used to dress pasta.