



TOTAL TIME	25MIN
PREP	5 MIN
COOK	25MIN
YIELD	4 - 6 PEOPLE (STARTER PORTION)
LEVEL	EASY

INGREDIENTS

1kg Fresh Porcini Mushrooms
Three Garlic Cloves Crushed
3 Tbsp. olive oil
Six Sprigs of Thyme
One cup Beef Stock
½ cup Terra Del Capo Pinot Grigio
1 cup Grated Parmigiano Regiano
Cheese
2 Tbsp. Chopped parsley
Sea salt and freshly ground pepper to taste

SAUTÉED PORCINI MUSHROOMS WITH THYME AND PARMESAN

METHOD

Wipe the caps of the mushrooms with a damp cloth, Slice mushrooms into 1 cm thick slices.

Heat the half of the olive oil in a big skillet over high heat until shimmering. Add half of the mushrooms and toss to coat. Arrange most of them in a single layer, fry undisturbed until brown, toss, and let the rest brown. Transfer to a bowl and repeat the process with the other half of the mushrooms.

Return all the mushrooms to the skillet and any accumulated juices. Add the garlic and cook stirring frequently for 1 minute. Season with salt and pepper. Add the white wine and gently scrape off the brown bits on the bottom of the pan. Cook until the wine is completely reduced and then add the thyme, tossing or stirring it once or twice.

Remove from heat, serve hot, sprinkle with parmesan, and garnish with chopped parsley, enjoy with good crusty bread or bruschetta.