



The Recipes

FAGOTTINI WITH MINCED MEAT MUSHROOMS AND SPECK (SMOKED HAM)

PREPARATION TIME

30/40 minutes

INGREDIENTS (FOR 4 PEOPLE)

300g minced meat

1 egg

1 glass of milk

8 slices of speck

Grated Parmesan cheese to taste

40g dried porcini mushrooms

Breadcrumbs

Garlic

Parsley

Extra-virgin olive oil

Salt and pepper to taste

PREPARATION

Prepare the mushrooms as indicated under the heading “How to Use Dried Porcini Mushrooms”, cut them into small pieces and brown them with oil, garlic and chopped parsley. In a bowl, beat an egg with a fork mixing the minced meat, the bread previously soaked in milk, the Parmesan cheese and salt. With the help of a pastry ring, form some medallions that you will put in a baking – pan previously lined with ovenproof paper. Wrap each medallion with a slice of speck. In the centre of the medallions form a hollow with your fingers in which you will fill with the mushrooms. Bake for 20 minutes at 180°.