



The Recipes

TAGLIOLINI WITH PORCINI MUSHROOMS AND SALAD ROCKET

PREPARATION TIME

30 minutes

INGREDIENTS

250g tagliolini made with eggs

40g dried porcini mushrooms

Salad rocket

Grated Parmesan cheese

1 shallot

1 clove of garlic

Extra-virgin olive oil

Chopped parsley

Salt and pepper

PREPARATION

Prepare the mushrooms as indicated under the heading “How to Use Dried Mushrooms”. Now take the shallot, peel it and chop it. Take the garlic, peel it, crush it, leaving it whole and put it in a small bowl together with the chopped shallot. Pour a little extra-virgin olive oil into a pan. Warm over medium heat. Add the shallot and clove of garlic. Cut the mushrooms thinly, and mix them in the pan, removing the garlic now browned. Add the chopped parsley. Brown all together and pour the water previously filtered from the dried mushrooms into a pan. Add salt and pepper and cook for 10 minutes. Add the pasta slightly underdone (al dente) to the sauce. Cut the salad rocket roughly and add it to the tagliolini. Sprinkle with Parmesan cheese and mix. Garnish with some more salad rocket.