



## Boscaiola



**Time:** 20 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Finely Chopped tomatoes 3x400g 300 gr
- Black pepper to taste
- Extra-virgin olive oil 40 cl
- Fine salt to taste
- Pitted black olives 40 gr
- Porcini mushrooms 400 gr
- Smoked pancetta 200 gr
- Thyme 2 sprigs
- White onion 1

**For this recipe we used:**



## Preparation

Clean the porcini mushrooms by scrubbing them with a knife and rub them with a damp cloth to remove any residue of soil, then cut them horizontally into slices. Then cut the smoked pancetta into slices, the pitted olives and finely chop the onion.

In a non-stick pan brown the pancetta for a couple of minutes without adding any fat.

In another non-stick pan pour the oil and sauté the finely chopped onion, then add the porcini mushrooms cut into strips and let cook for a few minutes, turning from time to time, and finally add the pancetta. Combine **Fine Tomato Pulp** and mix the ingredients well adding salt and pepper. Finally, add the finely chopped thyme together with the olives and cook it for another five minutes.