Fried Porcini Mushrooms in Rustic tomato and oregano Sauce



Preparation time: 10 min
Difficulty: Medium

Ingredients

- Dried oregano: as required
- Eggs: 3
- Flour: qb
- Fresh Porcini mushrooms: 400 g
- Frying seed oil: as required
- Garlic: 1 clover

Preparation

Carefully clean the mushrooms and slice them not too thin, then dry them well.
Flour them one by one without exceeding, dunk in blended eggs and fry (1 minute per side). Once crusty and golden, drain them on absorben paper.
For the sauce: heat up some EVO oil in a casserole, with a garlic clover, then add **Pomì Rustic Sauce** and cook for 20 minutes, season with dried oregano, salt and generous pepper. Serve with the fried Porcini.

For this recipe we used:

Rustica Tomato Sauce 400 g

