

Fried Porcini Mushrooms in Rustic tomato and oregano Sauce



Time: 10 min.

Difficulty: Medium

Ingredients (4 people)

• Ingredients

- Rustica Tomato Sauce 700g 400 g
- Dried oregano as required
- Eggs 3
- Flour qb
- Fresh Porcini mushrooms 400 g
- Frying seed oil as required
- Garlic 1 clover

For this recipe we used:



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 absorbent paper.

For the sauce: heat up some EVO oil in a casserole, with a garlic clove, then add **Pomì Rustic Sauce** and cook for 20 minutes, season with dried oregano, salt and generous pepper. Serve with the fried Porcini.