Pomì
O Così. O Pomì.

Boscaiola

Preparation time: 20 min
Difficulty: Easy

Ingredients

- 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

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.

For this recipe we used:

Finely Chopped tomatoes 300 gr