

Funghi Trifolati/Sauteed Mushrooms With Garlic and Parsley

Ingredienti

- Dried *porcini* or your favorite fresh *funghi*/mushrooms
- If you are making pasta for four people, use about 1 lb of fresh mushrooms or 0.2 lb of dry mushrooms
- *Aglia*/garlic, as much or as little as you want
- *Prezzemolo fresco*/fresh Italian parsley
- *Panna da cucina* (the closest ingredient I found in the U.S. is heavy cream), as much or as little as you want (you can use none)
- *Olio extravergine d'oliva, sale, pepe*/pepper

Procedimento

1. If you use dry mushrooms, soak them in warm water for about one hour. If you use fresh mushrooms, wash them and cut them in medium/small pieces.
2. Make a *soffritto*/sweat with garlic (whole cloves, easy to remove, or chopped) in olive oil.
3. *Aggiungi*/add *i funghi e mescola*/and mix. If you use dry mushrooms, you can add part of the water in which you soaked them.
4. When the mushrooms are cooked (it takes 5–10 minutes), lower the heat to low, add heavy cream, salt, pepper, and the parsley leaves (washed and finely chopped).
5. Remove from the heat: *i funghi sono pronti!* Serve them mixed with your tagliatelle or as a side dish/*contorno!* If you want, top with your favorite grated cheese.

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ES.S41 Speak Italian With Your Mouth Full
Spring 2012

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