



GUSTO IN FAMIGLIA

MUSHROOMS WITH SPECK ALTO ADIGE AND PECORINO CHEESE

40 minutes – easy – 4 portions

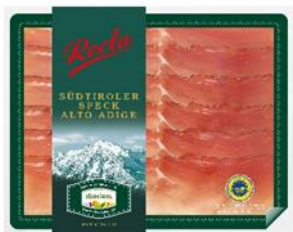


Ingredients:

- 200 g Mushrooms
- 200 g Shiitake mushrooms
- 200 g Herb mushrooms
- 30 ml Olive oil
- 2 tbsp. Onion, cut into small leaves
- 1 Garlic clove, finely chopped
- Salt
- Pepper from the mill
- 120 g Pecorino cheese, cut into cubes
- 150 g Diced tomatoes
- 3 tbsp. White wine vinegar

Further ingredients:

- 200 g Slices of Recla Speck Alto Adige PGI
- Cress for garnish



Preparation:

1. Clean mushrooms, shiitake mushrooms, herb mushrooms, wash briefly and cut into pieces.
2. Heat olive oil in a shallow pan, sauté onions and garlic.
3. Add mushrooms, season with salt and pepper, and sauté briefly.
4. Season mushrooms, pecorino and tomatoes with white wine vinegar, olive oil, salt, and pepper.
5. Arrange mushroom salad on plates, serve with slices of Speck Alto Adige and cress.

Speck Alto Adige PGI 90g

The Recla Speck Alto Adige PGI slices are thin, tender, versatile and melt with an unmistakable flavor in your mouth, perfect for any occasion on their own.