

Sautéed mushrooms with Porto wine vinegar

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Entradas e Petiscos	Rápido	Fácil	Select	Select	4 pessoas

Ingredientes

- 100ml Gallo Porto Wine Vinegar
- 200ml Gallo Olive Oil Extra Virgin Mild
- 100g Marron Mushrooms
- 150g Portobello Mushrooms
- 100g Oyster Mushrooms
- 10g Garlic
- 1 Dried chilli pepper
- 1dl White wine
- Rosemary leaves, to taste
- Salt and Pepper, to taste

Modo de preparação

1. Slice the mushroom into small pieces.
2. Warm up a frying pan with Gallo Olive Oil Extra Virgin Mild, the crushed garlic, and chilli pepper.
3. Add the mushroom mixture and sauté until it is cooked.
4. Freshen it up with white wine and leave it to cook a little longer.
5. Season with salt and pepper and sprinkle the Gallo Porto Wine Vinegar.
6. Best served with slices of toasted bread.

Produtos utilizados



Gallo Porto Wine Vinegar

Selected Origin Vinegar



Mild

Extra Virgin Olive Oil

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