



Pan-Seared Mushrooms with White Truffle Oil

Courtesy of chef Jason Todd Rice



Total Time: 25 minutes

Prep time: 15 minutes

Cook time: 10 minutes

Serves: 2

Ingredients

1cup Chanterelle mushrooms, thinly sliced
2 cups Portabello mushrooms, cleaned of “gills”& thinly sliced
½ Tsp **Piran Soline Fior di Sale**
¾ cup **Colli Etruchi DOP EVOO**
¼ cup **Ritrovo Selections LTD White Truffle Oil**
¼ Tsp Black Pepper, freshly ground
3 Tbsp Parmesano Reggiano, finely shaved
1cup Baby Arugula

Directions

Clean & slice all mushrooms separately. Prepare a large sauté pan with ¼ cup EVOO. Bring the sauté pan to a high heat and begin searing each variety of mushroom separately, and sauté until they are all very well caramelized. Toss all the mushrooms back into the pan together and mix gently.

Drizzle in a generous amount of the LTD White Truffle Oil, Piran Salt & black pepper.

Toss the fresh Arugula in a small bowl with a splash of both oils, a pinch of Fior di Sale & freshly ground pepper.

Place a bed of the Arugula on a large platter and pour the warm mushrooms across the whole platter. Drizzle the LTD White Truffle Oil across the whole plate, garnish with shaved Parmesano Reggiano and serve.

Buon Appetito!