



ROASTED PORCINI MUSHROOM MIX

BY VICTOR GIELISSE, CMC

INGREDIENTS

4 cups EVOO
4 bu Sage, finely chopped
6 sprigs Rosemary, finely chopped
32 cloves Garlic, finely chopped
Salt & Pepper, as needed
8 lbs E.P. Porcini mushrooms, stems removed

METHOD

1. Combine ingredients for marinade. Toss mushrooms in bowl. Season with salt and pepper and roast uncovered for 20 minutes on a sheet pan.
2. Drain the mushrooms and cool on parchment paper lined sheet pan.