PASTA OMELETTE WITH PORCINI MUSHROOMS



Menù Ingredients

100 g. Funghi Porcini “Il Boschetto” a fette trifolati - “Il Boschetto” Sliced Porcini Mushrooms with oil, garlic and parsley - G61

120 g. Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020

30 g. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Salt

q.s. Fresh parsley, chopped

100 g. Ham, sliced

100 g. Parmigiano Reggiano cheese ,grated

6 (or 300 g. pasteurized eggs) Eggs

300 g. Spaghetti cooked al dente (or any other cut of pasta)

q.s Pepper

Chef: Gianluca Galliera

Method

Beat the eggs in a bowl with salt, pepper, parsley and the grated Parmigiano Reggiano cheese. Boil the spaghetti al dente, season with extra virgin olive oil and, when cooled down, pour into the previously seasoned egg. Heat a 28 30 cm diameter frying pan with two tablespoons of extra virgin olive oil and, when hot, pour in half of the seasoned spaghetti, arrange the Bruschetta Mia cheese, the slices of ham and the Porcini Mushrooms drained from the oil. Cover with the remaining spaghetti. Cook over a low heat, covering with a lid. Check after ten minutes: as soon as a crust has formed at the bottom the pasta omelette is ready to be turned over. Continue cooking over a low heat and without the lid so that the omelette becomes crispy. Once cooked, transfer to a serving dish. The pasta omelette is delicious both hot and cold.

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