

WILD BOAR WITH PORCINI MUSHROOMS AND DORATI



Chef: Giovanni Fanti

Method

Serve 6

In a pan with a little evoo brown a clove of garlic with a spring of rosemary and marjoram. Remove the herbs and garlic, then sauté the Porcini mushrooms well drained. Season with salt and pepper. Add the Wild Boar and mix well. Add the Dorati Tomatoes and continue to cook for a few minutes. Serve the Wild Boar on a previously toasted slices of tuscan bread with a drizzle of evoo . Finish with cracked pepper and serve.

Menù Ingredients

150 g. Dorati - TN1

360 g. Funghi porcini trifolati Grand Gourmet - Grand Gourmet Porcini mushrooms with Olive Oil, Garlic and Parsley - GL1X

480 g. Cinghiale al Barolo D.O.C.G. - Wild Boar with Barolo D.O.C.G. - SE1

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Salt & Pepper

6 Slices of Tuscan Bread

1 clove of Garlic

q.s. Marjoram

q.s. Rosemary