

BOLETUS CARPACCIO

2 Portions | Preparation time 40 min

INGREDIENTS

1 fresh boletus

½ pears

A handful of rockets

1 tablespoon / truffle oil

1 tablespoon / olive oil

2 tablespoons / lemon juice

2 tablespoons / orange juice

Salt, pepper

INSTRUCTION

In a bowl mix the rocket with one tablespoon of lemon juice, one tablespoon of orange juice and one tablespoon of olive oil. Season with salt and pepper.

Gently clean boletus and rinse under running water. Then cut into thin slices using a very sharp knife, mandolin or slicer. Wash the pear and cut it into very thin slices.

Place the marinated rocket on a platter on which we will serve the carpaccio. Then arrange the slices of pears and the chopped boletus on top of them. Scoop the whole with one tablespoon of truffle oil, one tablespoon of lemon juice and one tablespoon of orange juice. Season with salt and pepper.

Leave the carpaccio prepared in such a way to marinate in the fridge for at least 30 minutes.

After this time serve carpaccio with baguette.

PURCHASE LIST

One fresh boletus

Pear

Rucola

Truffle oil

Lemon

Orange

Olive oil

Instead of marinating boletus for 30 minutes in the fridge, you can also fry it on clarified butter. Fry the slices of boletus for about 1-2 minutes on each side, then take them out on a paper towel to remove excess butter. Place on a plate and season as with raw boletus. Serve immediately after frying.