



# Sautéed mushrooms with Porto wine vinegar



Categoria

Entradas e Petiscos



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Select



Com quem?

Select



Nº de pessoas

4 pessoas

## Ingredientes



100ml Gallo Porto Wine Vinegar



200ml Gallo Olive Oil Extra Virgin Mild

- 100g Marron Mushrooms
- 150g Portobello Mushrooms
- 100g Oyster Mushrooms
- 10g Garlic
- 1 Dried chilli pepper
- 1dl White wine
- Rosemary leaves, to taste
- Salt and Pepper, to taste

## Modo de preparação

1

Slice the mushroom into small pieces.

2

Warm up a frying pan with Gallo Olive Oil Extra Virgin Mild, the crushed garlic, and chilli pepper.

3

Add the mushroom mixture and sauté until it is cooked.

4

Freshen it up with white wine and leave it to cook a little longer.

5

Season with salt and pepper and sprinkle the Gallo Porto Wine Vinegar.

6

Best served with slices of toasted bread.

*Produtos utilizados*



*Gallo Porto Wine Vinegar*

Selected Origin Vinegar



*Mild*

Extra Virgin Olive Oil



*Mais receitas em*

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