

TERRA D'ORO

Pickled Mushrooms

SERVE WITH TERRA D'ORO BARBERA

INGREDIENTS

- 1 # small mushrooms, button or Cimini
- 2 tbsp cooking oil
- 3 tsp salt
- ¼ cup high quality vinegar, red or white wine
- 2-3 cloves of garlic, minced & crushed
- 1 tbsp fresh parsley, minced
- 1 tsp dried thyme
- 2 tbsp paprika, smoked or not
- 1 tbsp sugar, of choice
- 2 tsp onion powder
- 1 tsp, garlic powder
- 1 tsp black pepper, ground
- Zest & juice of 1 lemon



DIRECTIONS

1. Preheat an oven to 350F. Toss the mushrooms with the cooking oil and transfer to a sheet tray. Bake for 15-20 minutes until the mushrooms are tender.
2. Combine the rest of the ingredients in a food processor or in a mortar and pestle and process into a paste.
3. Combine the seasoning paste and roasted mushrooms. Toss every few minutes to evenly distribute the seasoning. Season with more if desired.
4. Transfer to a storage container & chill for at least 2 hours before serving. Pickled mushrooms will keep for 1 month.