

## Boscaiola



**Preparation time:** 20 min

**Difficulty:** Easy

## Ingredients

- Black pepper: to taste
- Extra-virgin olive oil: 3 tablespoons
- Fine salt: to taste
- Pitted black olives: 1.4 oz.
- Porcini mushrooms: 14 oz.
- Smoked pancetta: 7 oz.
- Thyme: 2 sprigs
- White onion: 1

## For this recipe we used:

Strained Tomatoes 10.5 oz.



## Preparation

Clean the porcini mushrooms by scrubbing them with a knife and rub them with a damp cloth to remove any residue of soil, then cut them horizontally into slices. Then cut the smoked pancetta into slices, the pitted olives and finely chop the onion.

In a non-stick pan brown the pancetta for a couple of minutes without adding any fat.

In another non-stick pan pour the oil and sauté the finely chopped onion, then add the porcini mushrooms cut into strips and let cook for a few minutes, turning from time to time, and finally add the pancetta. Combine **Pomi Finely Chopped Tomatoes** and mix the ingredients well adding salt and pepper. Finally, add the finely chopped thyme together with the olives and cook it for another five minutes.