





# PORCINI MUSHROOMS

## ARCTIC CHAR AND KALE

SERVES: 4 · DIFFICULTY: MEDIUM-COMPLEX · TOTAL TIME: 30 MINUTES

### INGREDIENTS

- 2 porcini mushrooms
- 240 g Arctic char
- 80 g kale
- 15 + 15 g butter
- 1/2 garlic clove
- 1/2 thyme sprig
- salt to taste
- 1 pinch of pepper
- 20 g Imperiale DOP Garda Trentino oil
- 15 g cream
- 10 g sour cream
- 105 g champignon mushroom stock
- 5 g dried porcini mushrooms
- 30 cl beer

### DIRECTIONS

Cut the fillet of Arctic char into minute cubes, previously stripped of its bones, then season with salt, pepper and extra virgin olive oil.

Clean and gently wash the porcini mushrooms, then pan-fry them for a few minutes with butter, garlic and thyme and season to taste.

Pour the champignon mushroom stock, dried porcini, cream, garlic and thyme into a saucepan and simmer for 50 minutes. Strain everything and add the beer, sour cream and butter. Place the trout on the plates, place the porcini on top and around it the porcini broth emulsified with a blender, then finish with the kale.

### PAIRING

The harmony of **Maso Élesi – Pinot Nero Trentino Superiore DOC Organic** combined with the depth and spicy sensations elevate the porcini and the fatness of the char. **Imperiale DOP Garda Trentino** with its spiciness gives a high note to the dish.

