

# ITALY BY INGREDIENT

ARTISANAL FOODS / MODERN RECIPES



**VIOLA BUTONI**

PHOTOGRAPHS BY MOLLY DECOUDREAU

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NEW YORK







Mushrooms prepared this way have become a recurring Thanksgiving side in my home, but the dish is also hearty enough to serve as a main course. I always make more than I expect to need, as the leftovers make a delightful pasta sauce. I favor thyme as a complement to mushrooms, but rosemary, sage, or savory will also work well.

## **Funghi di bosco al cartoccio con pecorino e timo**

Wild mushrooms en papillote with pecorino and thyme

Heat the oven to 350°F / 180°C / gas mark 4.

Free the mushrooms of dirt and other debris with a brush and trim the stem ends. Chunk the bigger ones irregularly and leave the smaller ones whole. Place in a bowl.

Slice the shallot paper-thin. Toss them into the mushroom bowl.

Add the thyme sprigs to the mushrooms. Season with 1 teaspoon salt and pepper to suit your taste. Toss well. Shower with the olive oil and toss again.

Lay a piece of aluminum foil large enough to contain the mushrooms with lots of space left over on a sheet pan. Line the foil with parchment paper and place the seasoned mushrooms in the center. Dust the mushrooms with the pecorino.

Marry the long sides of the foil and parchment and fold them together to seal closed. Then crunch the ends of your packet shut.

Slide the pan into the oven and bake the mushrooms for 45 minutes. Bring the packet to the table and slit it open with scissors while watching your guests rejoice in an unforgettable olfactory experience before eating the mushrooms.

### **FOR 6 PEOPLE**

**2 pounds / 1 kg mixed  
wild mushrooms**

**1 shallot**

**4 thyme sprigs**

**Salt and pepper**

**¼ cup / 60 ml extra-virgin  
olive oil**

**¼ cup / 60 ml grated  
pecorino romano**