



*Mushrooms
with Sage Balsamic and Feta*



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The combination of balsamic, feta and sage is a delicious trio and when combined with earthy mushrooms, this is a great side to have with steak or fish and is also delicious stirred into hot pasta for a bit of punch.

Heat half the olive oil in a large frying pan over moderate heat and add all the mushrooms. Cook the mushrooms for at least 3-4 minutes before stirring and tossing them over. Keep cooking until the mushrooms are golden all over, another 7-8 minutes. If the mushrooms start to dry out add another splash of oil. After about 15 minutes add the garlic and a little more of the remaining oil. If the pan starts to dry out add some water, about $\frac{1}{4}$ cup, and continue to cook until most of the liquid has been cooked out. Add in the remainder of the oil if you have some left, then the pine nuts and the glaze. Add in a tablespoon of water and the sage and toss until the mushrooms are glossy. Season with salt and pepper, remove from the heat and crumble over the feta. Scatter over the parsley and serve hot.

Recipe by Dominique Rizzo

Ingredients

- 150ml Bertolli Extra Virgin Olive Oil
- 400g button and portobello mushrooms, quartered
- 3 cloves garlic, smashed, peeled and chopped
- 2 tablespoons Bertolli Balsamic Glaze
- 20g toasted pine nuts
- 4 sage leaves, roughly chopped
- Salt and pepper to taste
- 150g Persian, Bulgarian or soft feta cheese
- 2 tablespoons parsley, chopped

