

## Roasted Porcini with Gremolata

<http://userealbutter.com/2021/07/25/roasted-porcini-gremolata-recipe/>

adapted from [Six Seasons: A New Way With Vegetables](#) by Joshua McFadden, Martha Holmberg

1 1/2 lbs. porcini, young or bouchons  
3-4 tbsps olive oil  
4 garlic cloves, 2 smashed and 2 minced  
kosher salt  
freshly ground black pepper  
grated zest of 1/2 lemon  
2 tbsps Parmesan cheese, grated  
2 tbsps flat-leaf parsley, chopped  
2 tbsps breadcrumbs (I used crushed homemade croutons)

Preheat oven to 400°F. Line a large rimmed baking sheet with parchment paper.

Brush your mushrooms of any debris. Wipe the mushrooms clean with a damp cloth or damp paper towel and trim any bad or wormy sections. Slice the mushrooms into 1/2-inch thick pieces or quarter the very small bouchons. Toss the mushrooms in a bowl with the olive oil and the smashed cloves of garlic. Season well with salt and pepper. Spread the mushrooms on your prepared baking sheet in a single layer. Roast for 25 minutes, stirring the mushrooms and spreading them into a single layer at 17 minutes and then returning to the oven for the remaining 8 minutes until browned.\*

While the mushrooms roast, combine the minced garlic, lemon zest, Parmesan, parsley, and half the breadcrumbs in a small bowl to make the gremolata. When the mushrooms are done, remove them to a bowl and toss with the gremolata. Sprinkle the rest of the breadcrumbs over the gremolata and serve. Serves 4 as a side dish.

\*The roasted porcini without the gremolata is a winner in itself.