

## Laminated boletus



### Provincia

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Soria

### Ingredients

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(For 4 persons)

- Boletus edulis (4 units)
- Neutral seeds/25 ml olive oil
- Salt

### Preparation method

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Clean and wash the porcini.

Laminate them.

Arrange a flat ceramic tray spread with a little oil.

Introduce 3-4 minutes in the warmed oven to 150 ° C.

Remove the tray from the oven and sprinkle it with a little oil and salt flakes.

Put them to the table in the tray or on a plate.