

## Ligurian style mushrooms and potatoes *(Appetizers)*



### Preparation

Peel the potatoes and cut into slices 1/2 cm thick, and blanch them in boiling water. Cut the mushrooms into slices 1/2 cm thick. With a hand held electric blender, whizz together the parsley, garlic and oil until you get a green sauce. In a baking dish arrange the potatoes and mushrooms in rows, then add salt and drizzle with the garlic and parsley sauce. Cook in the oven for 30 minutes at 180°C

### Tips

If you want to make your Ligurian mushrooms and potatoes even more delicious, add a little white wine while cooking your mushrooms.

### Trivia

The mushrooms are a true miracle of nature, with a concentration of fibre and many B vitamins

### Information

**Preparation** 45 minutes

**Total Time** 30 minutes

**Serves X** Serves 3 persons

**Level of difficulty** Easy

## la terra di Puglia



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### Ingredients

**Mushrooms** 400 grams (champignon)

**Potatoes** 400 grams

**Garlic** 1 clove

**Parsley**

**Oil**

**Salt**