

# Chipped Porcini Open-faced Sandwich

Type: Main

Serves: 1

Time to Prepare: 20 minutes

## *Ingredients*

1 slice of sourdough bread, lightly toasted

¼ cup of dried porcínis, rehydrated

2 tsp. of red wine

½ cup of warm water

¼ of a yellow onion, sliced into 1" strips

½ tsp. of olive oil

¼ tsp. of salt

1 tbsp. of flour

¼ tsp. of freshly ground pepper

1 tsp. of olive oil

## *Instructions*

**Mix** the warm water and red wine together.

**Rehydrate** the porcínis in this mix.

**While** the porcínis are rehydrating, slice the onion.

**Sauté** the onion strips in the ¼ tsp. of olive oil on a medium-high heat.

**When** the onions brown, add in 1 tbsp. of the porcíní water and reduce it.

**Repeat** this two more times.

**Add** in the porcínis and salt.

**Sauté** these for about three minutes.

**Add** in the flour and cook for another two minutes.

**Add** in the remaining water and wine and mix thoroughly.

**Add** in extra water to get the consistency you desire (an additional 2 tbsp. is standard).

**Remove** from the heat.

**Add** the pepper and last tsp. of olive oil.

**Lightly** toast the sourdough bread slice.

**Top** the toasted slice with the chipped porcínis and gravy and serve.

## Kitchen Equipment

Small Metal Bowl to rehydrate the porcínis

Measuring Cup

Measuring Spoon

Cutting Board

Small Knife

Small Sauté Pan

Toaster or Oven

Wooden Spoon to stir the chipped porcíní gravy

## Presentation



To make this look especially nice, top it with a sprig of fresh green herbs. Marjoram, rosemary, and oregano all look nice against the white of the bread and the dark brown of the chipped porcínis. Also, let some of the gravy run down the side of the bread and onto the plate for an even tastier look.

## Time Management

The chipped porcínis and gravy can be made several hours ahead of time. If you do that, plan on reheating it with an additional tsp. of water. If you are good at managing your time in the kitchen, toast the bread while you are sautéing the porcínis.

## Complementary Food and Drinks

Use the same red wine you used in the gravy as a drink to go with this. This also goes nicely with a side of slightly mashed lemony red potatoes and chives.

## Where to Shop

Dried porcinis can now be found at many markets. Look for bags of dried porcinis hanging alongside bins in the produce section. Melissa's is the most common. The rest of the ingredients should be easy to find. Look in the bakery for fresh sourdough bread. It will make a huge difference in the taste of the meal.

## How It Works

The dried porcinis give heartiness to the dish and a deep, brown flavor, helping create the perfect gravy for the sandwich. Caramelizing the onion does the same thing as well as adding pungency to the sauce. Coating the cooked onions and mushrooms with the flour allows the flour to mix with the residual oil and mushrooms flavor and brown, forming the base of the gravy. Slowly adding the porcini water into the pan after the flour has been brown allows the flour to slowly mix with the water, ensuring there are no lumps.

## Chef's Notes

Don't use fresh porcinis for this recipe as it will not have the right texture.

## Nutritional Facts (individual servings in parentheses, does not include any options)

Calories 278.8

Calories from Fat 63.5

Fat 7.1g

Total Carbohydrates 45.7g

Dietary Fiber 5.5g

Sugars 1g

Protein 5.7g

Salt 785mg

Vitamin A 0%

Vitamin B6 2%

Vitamin C 4%

Calcium 3%  
Iron 9%  
Thiamin 13%  
Riboflavin 29%  
Niacin 32%  
Folate 24%  
Phosphorous 15%  
Potassium 18%  
Zinc 19%  
Magnesium 14%  
Copper 96%

### Interesting Facts

The porcini is also known as the king of mushrooms.

*Boletus edulis* is the scientific name for the porcini.

Borgo Val di Taro is a town in Italy that has a yearly porcini festival.