

THIS IS, IN EFFECT, NOTHING OTHER than the *funghi trifolati* you find all over Italy in the autumn. Perhaps I have been a bit more exuberant with the lemon, but it really brings out the rich, sweet meatiness of the mushrooms. And although *funghi trifolati* means, literally, truffled mushrooms, that isn't to indicate that truffles are included but, rather, that the porcini mushrooms resemble truffles.

I'm not really sure they do, much as I love the image, and anyway, porcini mushrooms are neither easily nor cheaply come by in the UK, and so I use any mixture of mushrooms I can get hold of. (Don't forget that mushrooms should be wiped with a damp cloth or a sheet of paper towel, never washed.) The larger mushrooms I slice; others I quarter, halve, or leave whole as I see fit; and although I do remove the stems, I then slice and throw them in, too, where I can.

As an entrée, this is wonderful alongside a big bowlful of golden polenta (cooked following the package instructions), the paler Mock Mash, or indeed the Gnocchi Gratin (see pp.136 and 131) and I wouldn't rule out the Saffron Orzotto (p.134) as a supper-party partner, either. Stirred through a tangle of egg tagliatelle, they would be sublime, too.

GARLIC MUSHROOMS WITH CHILI & LEMON

Pour the oil into a heavy saucepan or flameproof Dutch oven that comes with a lid, and put it on a low to medium heat. Add the parsley, lemon zest, and red pepper flakes and grate in (or mince and add) the garlic, and let them sizzle fragrantly, but briefly, as you don't want them to burn or, really, do anything other than infuse the oil with their heady scent.

Turn up the heat, add the mushrooms, sprinkle with the salt, and give a gentle stir to try to mix in the flavored oil, then clamp on the lid. Turn the heat down to low and let everything simmer for 10 minutes. Although the mushrooms look dangerously dry as you put the lid on, when you remove the lid after these 10 minutes, you will see that they have given off quite a bit of liquid.

Now add the juice of the lemon, give everything a vigorous stir, then put the lid back on for another 10 minutes' simmering until the mushrooms are tender. It's wise to have a look once or twice during that time—just lift the lid and give a bit of a stir.

Scatter a little more parsley over the mushrooms, and serve. ■

SERVES 4-6

- ¼ CUP OLIVE OIL
- ¼ CUP CHOPPED FRESH PARSLEY,
PLUS MORE TO SERVE
- ZEST AND JUICE 1 UNWAXED
LEMON
- ½ TEASPOON CRUSHED RED
PEPPER FLAKES
- 1 FAT CLOVE GARLIC, PEELED
- 1¾ POUNDS MIXED MUSHROOMS
(SEE INTRO ABOVE FOR PREP.
NOTES)
- 1 TEASPOON KOSHER SALT OR
½ TEASPOON TABLE SALT,
OR TO TASTE