

# Preserved Mushrooms

Serves 10-12

## Ingredients

<i>2 litres (3½ pints)</i>	<i>Water</i>
<i>500ml (17 fl oz)</i>	<i>White wine vinegar</i>
<i>1 glass</i>	<i>White wine</i>
<i>20g (¾ oz)</i>	<i>Salt</i>
<i>2 bunches</i>	<i>Fresh rosemary</i>
<i>3</i>	<i>Cloves</i>
<i>2</i>	<i>Red onions, cut into quarters</i>
<i>1</i>	<i>Red chilli, left whole</i>
<i>1 whole</i>	<i>Garlic bulb, cut in half</i>
<i>2 kg (4½ lb)</i>	<i>Mixed mushrooms (either wild or cultivated), cleaned</i>
<i>1 litre (1¾ pints)</i>	<i>Olive oil</i>

1. Place the water, vinegar, wine and salt in a large saucepan and bring to the boil. Add the rosemary, cloves, onions, chilli and garlic. Then add the mushrooms, bring back to the boil and simmer for 5 minutes.
2. Drain the mushrooms and the other ingredients (onions, garlic, rosemary and chilli) and spread them out on clean cloths to dry. When they are cold, pick them up carefully with tongs and place in a sterilised 2 kg (4½ lb) preserving jar (or several smaller jars). Cover with the oil and leave without the lid for 2 hours. Ensure that the oil has seeped through to the bottom, cover with the lid and store in a cool, dark place for 1 week before eating (it can be left for up to 3 months).
3. Once opened, keep refrigerated and consume within a couple of weeks.

### Chef's Notes

In Italy it is traditional to pick porcini during late summer and autumn and then preserve them to enjoy at Christmas lunch with the antipasto. If you preserve them in small jars, they make ideal Christmas presents.