

SOUFFLE' WITH MUSHROOMS

Ingredients for 6 people

<i>500 grams of cep mushrooms</i>	<i>150</i>
<i>fresh royal agaric (frozen if you cannot find it fresh)</i>	
<i>500 grams of potatoes</i>	<i>400</i>
<i>1 glass of water</i>	
<i>100 grams of grated Parmesan cheese</i>	<i>380</i>
<i>2 spoons of olive oil</i>	<i>100</i>
<i>salt and pepper as you prefer</i>	
<i>total calories (about)</i>	<i>1030</i>

Preparation

Get the mushrooms ready and cut the potatoes in small thin slices. The best mushrooms are the royal agaric, a little opened, which are also cheaper.

Lay a bit of olive oil in an ovenproof dish. Start to lay a layer of potatoes and then one of mushrooms. Add salt and pepper and lay a thin layer of Parmesan cheese. Start again with the second layer and so on till the last one, which has to be potatoes. Pour uniformly the glass of water.

In my opinion plenty of grated black and white pepper has to be added at the very end, together with the Parmesan cheese.

Turn on the oven at 200 degrees Celsius. Put in the oven for an hour with the ovenproof dish covered and half an hour after having taken the lid off. The superior surface has to be well colored.

Serve it very hot.