

DINNER

Mushroom, Asparagus and Potato Cake: Sformato di Funghi, Asparagi e Patate

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
90 min	20 min	70 min	10	\$2.42	487 kcal

Mushroom, Asparagus and Potato Cake: Sformato di Funghi, Asparagi e Patate takes roughly 1 hour and 30 minutes from beginning to end. This recipe serves 10. This main course has 487 calories, 21g of protein, and 27g of fat per serving.

Ingredients

- ☐ 2 bunches pencil thin asparagus, cut into 1/3's

☐ 1 pinch Pinch chili flakes

☐ 4 cremini mushrooms, sliced paper thin

☐ 1 bunch fresh mint leaves, roughly chopped

☐ ¼ pound pancetta ham, cut into 1/4-inch cubes

☐ ½ cup extra-virgin olive oil, plus more to grease the baking dish

☐ 2 cups freshly grated Parmesan

☐ 2 tablespoons salt, plus salt and pepper for seasoning

☐ ½ cup reserved potato cooking water

☐ 4 pounds Yukon gold potatoes, peeled and coarsely chopped
- ☐ ½ cup dried bread crumbs

☐ 1 pound cremini mushrooms, cleaned and quartered (halved if small)

☐ 6 large eggs, lightly beaten

☐ 2 garlic cloves, thinly sliced

☐ 1 lemon, juiced

☐ 10 servings Extra-virgin olive oil

☐ ½ red onion, sliced paper thin

☐ ½ teaspoon sea salt

☐ 6 quarts water

Method

- 1 Bring 6 quarts of water to a boil in a large pot.
- 2 Add 2 tablespoons salt and the potatoes. Cook until the potatoes are tender, about 8 minutes.
- 3 Drain and reserve 1/2 cup cooking water. Set aside.
- 4 In a medium saute pan, heat 1/4 cup of the olive oil until hot but not smoking.
- 5 Add the garlic and cook over medium heat, stirring often, until the garlic turns a light golden brown, about 2 minutes.
- 6 Add the asparagus and the reserved potato water to the pan. Season, to taste, with salt and pepper. Turn the heat to high and bring the water to a boil. Return the heat to medium and cook, stirring occasionally, until the asparagus is tender, about 5 minutes.
- 7 Heat a saute pan over medium heat.
- 8 Add the pancetta cubes and cook, over medium-low heat, until the fat from the meat is completely rendered, about 10 minutes. Once the pan has enough pancetta fat, add the cremini mushrooms and saute in the pancetta fat until golden brown, about 10 minutes.
- 9 Preheat the oven to 350 degrees F.
- 10 Using a few tablespoons of olive oil, grease a 12-inch round baking pan with 3 to 4-inch sides. Coat the pan with the bread crumbs, shaking off any excess crumbs. Set the dish aside.
- 11 Pass the potatoes through a food mill into a large bowl.
- 12 Add 1/4 cup oil, eggs, cheese, mint, and season, to taste, with salt and pepper. Stir to combine well. Spoon 1/2 of the mashed potatoes into the prepared pan and, using a wooden spoon, smooth them evenly across the pan to form an even layer. Spoon the asparagus and then the mushrooms over the potatoes, using the spoon to smooth each into an even layer. Top the mushrooms with the remaining potatoes, using the spoon to spread them evenly.
- 13 Bake until the edges are golden brown, about 35 to 40 minutes.
- 14 Remove from the oven and serve either hot or at room temperature.
- 15 Serve with Hee Hee
- 16 Garnish.

17 Combine all ingredients and spoon on top of potato cake.

Nutrition per serving

487

KCAL

21 g

PROTEIN

27 g

FAT

43 g

CARBS

Saturated Fat	7.3 g · 46% of daily needs
Fibre	6.6 g · 26% of daily needs
Sugar	5 g · 6% of daily needs
Sodium	2,095 mg · 91% of daily needs
Cholesterol	132 mg · 44% of daily needs
Vitamin C	42.7 mg · 52% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/mushroom-asparagus-and-potato-cake-sformato-di-funghi-asparagi-e-patate-148483