

SAUTEED WILD MUSHROOM BRUSCHETTA

Serves 4

Ingredients

- ½ lb mushrooms
- ½ onion
- 3 tbsp butter
- ¼ cup Extra Virgin Italian Olive Oil DOP
- ½ cup Marsala wine
- 1 cup heavy cream
- 8 slices rustic, country-style bread
- grated Pecorino cheese to taste
- thyme, fresh to taste
- salt and pepper to taste



Directions

1. Wash the mushrooms and slice them in half
2. Pre-heat a 12" sauté pan over medium heat. Once hot, add half the butter (1.5 tbsp) and let melt. Cook them for 5 minutes or until soft, but have not released their moisture. At this point, add finely sliced onion.
3. Add the rest of the butter and season with salt and pepper.
4. Continue cooking for 4 to 5 minutes over medium-high heat to caramelize the onions. Once the liquid from the mushrooms has almost all evaporated, remove the pan from the heat, add the Marsala or another fortified wine like Sherry.
5. Return the pan to the heat, making sure that the alcohol doesn't catch on fire.
6. Reduce the wine by a third, then add the cream. Bring to a boil and simmer until the cream thickens. Adjust the salt and remove from the heat. Keep sauce warm until serving.
7. Drizzle the bread with a couple drops of olive oil. Sprinkle with a pinch of salt and pepper, then toast in a hot oven or on a grill for a couple of minutes until hot and crisp.
8. Cover each slice of bread with grated Pecorino, a couple leaves of fresh thyme and the mushroom sauce. Place two slices of bread on each plate and serve immediately.

Rustic Tomato Soup with Pesto Drizzle

Serves 6 to 8

Ingredients

For the Soup

- 2 tablespoons butter
- 2 onions, thinly sliced
- 2 cloves garlic, minced
- 2 cans (each 796 mL) good-quality whole tomatoes
- 2 cups sodium-reduced vegetable broth
- 1/4 cup tomato paste
- 1 tablespoon granulated sugar
- 1/2 teaspoon hot pepper flakes
- 1/4 teaspoon pepper
- 1/3 cup whipping cream (35 %)

Basil Pesto

- 1/2 cup grated Parmesan cheese
- 1/4 cup sunflower seeds, toasted
- 2 cloves garlic
- 2 cups fresh basil leaves
- 1/4 teaspoon each salt and pepper
- 1/3 cup extra-virgin olive oil



Directions

Soup:

1. In Dutch oven or large heavy-bottomed saucepan, melt butter over medium heat; cook onions, stirring occasionally, until golden, about 7 minutes.
2. Add garlic; cook, stirring, until fragrant, about 1 minute.
3. Stir in tomatoes, broth, tomato paste, sugar, hot pepper flakes and pepper; bring to boil. Reduce heat, partially cover and simmer, stirring occasionally, until flavours are well blended, 50 to 55 minutes.
4. Stir in cream. Working in batches, purée soup in blender until smooth. Divide among serving bowls.

Basil Pesto

1. While soup is simmering, in food processor, pulse together Parmesan, sunflower seeds and garlic until coarsely ground. Add basil, salt and pepper; pulse 6 times.



2. With motor running, add oil in thin steady stream until smooth. Drizzle over soup.

N.B. Can be made ahead. Refrigerate in airtight container for up to 3 days.

Homemade Pappardelle Pasta

Serves 6 – Makes 20 ounces

Ingredients

- 1 $\frac{3}{4}$ cups all-purpose flour, plus more for dusting
- 1 cup semolina flour, plus more for dusting
- 6 large eggs, at room temperature
- 4 teaspoons extra-virgin olive oil
- Salt



Dough Directions – By hand

1. Make the dough. Sift both flours together on a large work surface and make a well in the center. Place the eggs, olive oil and a pinch of salt in a bowl, then pour into the well; with a fork, break up the eggs, then gradually mix the wet ingredients into the flour mixture just until combined.
2. Knead by hand. Gather the dough into 2 equal-size balls; flour the surface. To knead each piece, push the dough away from you with the heel of your hand, fold the dough over itself and turn it counter clockwise. Continue pushing, folding and turning until the dough is smooth and elastic, 4 to 5 minutes.

Dough Directions – Stand Mixer

- Place eggs, flour, oil and salt in mixer bowl. Attach the bowl and flat beater. Turn to speed 2 and mix for 30 to 60 seconds. Add water if the dough is too dry, in $\frac{1}{2}$ tablespoon increments.
- Change out the flat beater for the dough hook. Turn to speed 2 and knead for 2 minutes. Remove the dough and knead by hand for 2 minutes. Let it rest for 20 to 30 minutes.

Make the Pasta

1. Rest the dough. Pat each piece into a ball. Flatten slightly, wrap in plastic and refrigerate for at least 30 minutes or overnight. (You can freeze 1 ball for later, or roll out both and freeze the cut pasta.)
2. Roll out the dough and place on a lightly floured surface. Dust with flour. Starting in the middle, push away from you with a rolling pin, easing up on the pressure as you approach the edge. Continue rolling the dough into a sheet, turning occasionally, until you can see your fingers through the bottom. Let dry about 10 minutes. Or use the roller on your stand mixer to create sheets.
3. Cut the Pappardelle. Dust the top of the sheet of dough with flour and loosely roll it into a cylinder. Using a sharp knife, cut into $\frac{3}{4}$ -inch-wide slices. Unwrap the noodles; dust with semolina and gently toss to separate. Place on a sheet pan and cover with a tea towel until ready to cook (or freeze in freezer bags for up to 2 months).

Pappardelle with Wild Game Ragu

Serves 6

Ingredients

- 1 large Spanish onion (chopped)
- 2 tablespoons olive oil
- 1 pound boneless wild game or sausage (boar, hare, venison) or lamb if wild game is not available
- 1 can chopped tomatoes
- 3 bay leaves
- 1 cup red wine
- 5 cloves garlic, crushed
- 1 to 3 dried chili peppers (crushed) to taste
- 1 cinnamon stick
- 5 cloves
- 3 sun-dried tomatoes
- 3 anchovies or 1 teaspoon anchovy paste
- Fresh or dried oregano, basil, and sage
- 1 tablespoon red wine vinegar
- Salt and black pepper to taste
- 6 servings fresh Pappardelle pasta or 1 lb dried.
- Grated pecorino cheese (pairs well with game vs Parmesan)



Directions

1. In a large cast-iron pot, sauté the onion in olive oil until translucent.
2. Add the meat and brown (about 2 minutes per side).
4. Add the canned tomatoes and the bay leaves. Add the wine.
5. Gradually add the garlic, dried chili, cinnamon stick, cloves, sun-dried tomatoes, anchovies (or anchovy paste), oregano, basil, sage, red wine vinegar, and salt and black pepper to taste.
6. Simmer on low on the stovetop with the lid of the pot slightly ajar, and stir occasionally for at least two hours — or longer if possible. The longer you simmer this, the more tender the meat will become. The ragù is ready to eat when the meat has totally fallen apart and most of the liquid has been absorbed by the meat. Take out the cinnamon stick and bay leaves before serving.
7. Cook pasta in a large pot of heavily salted water for 2 to 3 minutes. Drain.
8. Serve over the pasta and top with grated cheese. Accompany with some crusty bread and a good red wine, preferably a strong Italian, like Amarone or Barolo.

STRACCIATELLA GELATO

Serves 6

Ingredients

- 2 cups whole milk
- 1 vanilla bean, split lengthwise
- 3/4 cup sugar
- 5 large egg yolks
- Pinch of kosher salt
- 1/2 cup chilled heavy whipping cream
- 1/3 cup bittersweet chocolate chips
- 2 teaspoons vegetable oil

Directions

1. Place milk in a medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring to a simmer, whisking often. Whisk sugar, yolks, and salt in a medium bowl until well blended, about 1 minute. Gradually whisk hot milk mixture into yolk mixture. Return to saucepan; stir over medium-low heat until custard thickens and a thermometer registers 170°F-175°F, about 5 minutes (do not boil). Strain into a medium bowl. Stir in cream. Chill custard until cold, at least 2 hours.
2. Stir chocolate and oil in a small sauce-pan over low heat until melted; let cool.
3. Process custard in an ice cream maker according to manufacturer's instructions. Slowly add all but 1 tsp. melted chocolate during the last 30 seconds of churning (chocolate will form small chips). Transfer to a bowl. Drizzle remaining chocolate over gelato in zigzag lines. Serve immediately

