

PORCINI MUSHROOM SAUCE FOR PASTA OR VEAL

1/2 lb. fresh porcini mushrooms or 1/4 lb. dried
2 tbsp. olive oil
2 cups beef broth
2 heaping tbsp. all-purpose flour
1 cup dry white vermouth
1 oz. sweet red vermouth
1 tbsp. tomato paste, dissolved in warm water
Black pepper, to taste

If using fresh mushrooms, detach stems and cut into 1-inch pieces. Cut mushrooms into 1-inch strips. If using dried mushrooms, break them up into small pieces, then soak them in a bowl of warm water (1 cup of water to each ounce of mushrooms) for about 30 minutes, then drain and strain through cheesecloth. Heat the oil in a saucepan. When hot, add the mushrooms and sauté them lightly for about 5 minutes. Bring the broth to a boil in another pot. Sprinkle the flour over the mushrooms and stir with a wooden spoon to incorporate the flour. Gradually add the hot broth, stirring constantly. Add the vermouth and tomato paste; reduce heat and allow to simmer for about 20 minutes. Season to taste with black pepper. When done, remove from heat and pour over pasta, or serve as a sauce for veal chops.

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