

CREAMY MUSHROOM & LE PUY LENTIL RAGOUT OVER GRILLED FOCACCIA

PAIRED WITH 2021 NEBBIOLO | YIELDS 4 SERVINGS

INGREDIENTS

½ oz dried mixed Wild Mushrooms
 1 cup hot Water (for soaking dried mushrooms)
 2 tbsp Olive Oil
 1 1/4 cups fresh Cremini Mushrooms, sliced
 1 cup Onion, finely diced
 4 cloves Garlic, minced
 ½ cup roasted Red Peppers, diced
 1/3 cup Brown Rice Flour (or All Purpose Flour)
 ¼ cup dry White Wine
 ½ cup reserved Mushroom soaking liquid, strained

½ cup Vegetable or Mushroom Broth
 ½ tsp dried Thyme
 2 tsp Dijon Mustard
 ¼ heavy Cream
 1 cup Le Puy Lentils, cooked al dente
 1 tsp balsamic Vinegar
 2 tbsp Italian Parsley, minced
 Salt and Pepper, to taste
 Focaccia Bread

METHOD

1. Place dried mushrooms in a bowl and cover with 1 cup of hot water. Let soak for 20-30 minutes, until softened.
2. Strain the mushrooms AND RESERVE THE LIQUID.
3. Rough chop the rehydrated mushrooms.
4. Strain the mushroom liquid through cheesecloth or a coffee filter and reserve ½ cup for the recipe.
5. Heat 2 tbsp olive oil in a large skillet over medium heat.
6. Add the fresh mushrooms and cook until they release their liquid and start to brown.
7. Add the onion and cook until softened, then add the garlic and roasted red peppers and cook briefly until fragrant.
8. Stir in the rehydrated dried mushrooms and mustard and stir.
9. Add the brown rice flour and stir thoroughly.
10. Pour in the white wine while stirring and reduce slightly.
11. Add the thyme, reserved mushroom soaking liquid, and vegetable or mushroom broth and stir immediately to prevent lumps.
12. Bring to a simmer, then add the cream. Stir in the (cooked) lentils, balsamic vinegar, parsley and rosemary. Taste and adjust the seasoning.
13. Serve over grilled rustic bread, like focaccia, rubbed with a clove of garlic and a drizzle of extra virgin olive oil for added deliciousness.