



CANNA'S FEAST



 **SEPTEMBER 2015 CELLAR CLUB** 

CONCHIGLIE WITH PIQUILLO PEPPERS, CRIMINI MUSHROOMS AND HERB TRIO

PAIRED WITH 2012 MONTAGNA ROSSA, YIELD: 4 SERVINGS

INGREDIENTS:

16OZ CONCHIGLIE OR SMALL SHELL
SHAPED PASTA

2 POUNDS CRIMINI MUSHROOMS, SLICED

1/2 CUP EXTRA VIRGIN OLIVE OIL

2 TABLESPOONS KOSHER SALT

1 TEASPOON FRESHLY GROUND BLACK PEPPER

1 MEDIUM ONION, DICED

1 TABLESPOONS GARLIC, MINCED

2 CUPS ROASTED PIQUILLO PEPPERS,
CHOPPED

1 CUP MONTAGNA ROSSA (RED WINE)

1 1/2 CUPS MUSHROOM STOCK

1 TABLESPOONS BUTTER

2 TABLESPOONS FRESH BASIL, CHOPPED

2 TABLESPOONS FRESH OREGANO, CHOPPED

2 TABLESPOONS FRESH PARSLEY, CHOPPED

1 1/2 TEASPOONS SALT

1 TEASPOON PEPPER

1/2 TEASPOON RED PEPPER FLAKES

1/4 CUP GRATED PARMESAN CHEESE

METHOD:

1. Preheat the oven to 400°F.
2. Meanwhile, bring heavily salted water to a boil and cook the pasta until al dente (tender but somewhat firm). Drain and cool under running water. Drizzle with olive oil and toss to prevent sticking. Set aside.
3. Combine mushrooms, salt and pepper in a bowl and toss until the mushrooms are well coated. Pour onto a parchment lined baking tray and roast the mushrooms for 20 minutes or until all the mushroom liquid has evaporated.
4. In a large sauté pan, combine roasted mushrooms, diced onion, garlic and piquillo peppers and cook until onions are translucent. Add the red wine and increase heat to medium-high and cook for 2 minutes.
5. Add oregano, red pepper flakes, and a pinch of salt and pepper, cook for about 5 minutes or until the wine has reduced by half.
6. When the wine is reduced, add 1 cup of mushroom stock.
7. Carefully pour the contents of the pan into a blender or food processor and pulse a few times to create a thick sauce. Do not puree smooth, the sauce should be chunky. **BE VERY CAREFUL!**
8. Add extra mushroom stock, as needed if the sauce is too thick.
9. Pour the sauce back into the pan and add the butter. Stir to combine.
10. Add fresh basil and parsley, stir and taste for seasoning.
11. Add the cooked and drained pasta into the sauce, stir to coat and serve with parmesan cheese.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio winecountrycookingstudio.com

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