

10/13/04

## Mock Truffles



Amount	Measurement	Prep Type	Ingredient	Comments
4	tablespoons	dry	porcini (Italian mushrooms)	
1	pound		mushrooms	
1/4	cup liquid		olive oil, extra virgin	
1		crushed	shallot	(crush in a garlic press)
1	clove	crushed	garlic	(crush in a garlic press)
1/4	teaspoon		salt	
1/4	teaspoon	ground	black pepper	

1. Soak Porcini mushrooms in 1 cup of very hot water for 1/2 hour. Do not wash fresh mushrooms, but remove their stems and slice the caps 1/4" thick. Heat olive oil in a skillet over high heat, add the sliced caps and fry until paper thin and crisp (about 15 to 20 minutes).
2. When they are 3/4 done, drain the Porcini mushrooms, pat dry, chop finely and add to the frying fresh mushrooms. When the latter is cooked, pour the entire contents of the pan into a small deep bowl.
3. Add the remaining ingredients, mix well, cover, and leave at room temperature for 12 hours. After this time has elapsed, store covered in the refrigerator until needed. They can also be frozen tightly packaged, without loss of quality.

Courtesy of: Joe M. Russo

Yield: 2 entrees or 4 appetizers

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## Cheese Ravioli with Prosciutto, Walnuts and Basil

Amount	Measurement	Prep Type	Ingredient	Comments
1	package		cheese ravioli	(12oz package)
1	tablespoon		olive oil, extra virgin	
1	tablespoon		walnut oil	
1/2	teaspoon		thyme dried	
1	teaspoon		salt	
1/4	teaspoon		cracked pepper	
2	tablespoons		chicken stock	optional
1 1/2	ounces	sliced	prosciutto	cut into thin strips
1/2	tablespoon	finely chopped	garlic	
1/3	cup	roughly chopped	roasted walnuts	
8 - 10	large		basil leaves fresh	
1/4	pound	stemmed	spinach	(cleaned before stemming)
3/4	cup	chopped	plum tomatoes	(peeled and seeded)



1. Cook the pasta according to the package directions with the salt. Drain and set aside.
2. Heat olive oil and walnut oil in a medium skillet and sauté the prosciutto, thyme and pepper, just until completely hot, do not allow the prosciutto to become crispy.
3. Add the cooked pasta and garlic and toss to heat through. Add the chopped tomatoes, fresh spinach, fresh basil and walnuts. Toss together just until the spinach and basil leaves are limp.
4. Moisten with 2 tablespoons of chicken stock mixed with 2 tablespoons water reduced half way if mixture does not seem to be adequately moistened.
5. Serve sprinkled with finely ground roasted walnuts and a sprig of fresh basil if desired.

Suggested Wines: Corvo Red or White