

WILD MUSHROOM W/MARSALA WINE SAUCE
W/ PROCINI MUSHROOM RAVIOLI

INGREDIENTS

- o 3 tablespoon olive oil
- o 2 teaspoon butter
- o 1 teaspoon chopped shallots
- o 1 oz. of Porcini mushrooms
- o 1 oz. of Crimini mushrooms
- o 1 oz. of Shiitake mushrooms
- o 1 oz. of Morel mushrooms
- o ¼ cup Marsala wine
- o 1 cup beef demi-glace
- o 1 tablespoon of heavy cream

PREPARATION

1. Heat the shallots with olive oil
2. Add butter over medium heat for 3 minutes
3. Stir in the mushrooms and saute' until tender
4. Pour in the wine and the demi-glace and simmer for 5 minutes
5. Add cream
6. Continue simmering until sauce thickens