

CREAMY MUSHROOM COGNAC SAUCE
W/ WILD 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 ¼ cup cognac
- o 1½ cup of vegetable stock
- o Add sea salt & pepper to taste
- o Optional - Add a hint of heavy cream

PREPARATION

1. Heat the shallots with olive oil
2. Add butter for 2 minutes
3. Stir in the mushrooms and saute' until tender
4. Season with sea salt and pepper, to taste
5. Pour the cognac until evaporates and then add the vegetable stock
6. Simmer for 5 minutes
7. Add cream and continue simmering until sauce thickens