



## Ragu di Salsiccia & Funghi Misti (Sausage & Mushroom Ragu)

Serves 4

Suggested pasta: Cavatelli, Stracci, Ziti, or Rigatoni

### Ingredients:

- 2 links Angelo Bean Riesling-infused sausages
- 1 handful chopped onion
- 1 handful dry Porcini mushrooms
- 2 King Eryngii mushrooms sliced
- 1 1/2 cups sliced Cremini mushrooms
- Sprig of thyme
- 1/2 glass white wine
- Olive oil to coat the pan
- 1/4 cup grated aged Pecorino and/or Parmiggiano

### Directions:

- Steep the dry porcini in a little cup of hot water to hydrate.
- Remove sausage meat from casing
- In a large pan capable of accommodating the pasta, sauté the onions and the skinned sausage meat in olive oil.
- Add the chopped mushrooms mix.
- Sauté slowly, add white wine to keep moist.
- Strain the porcini water and add to *ragu*.
- Add a little fresh thyme.
- Simmer and reduce slowly
- Drain the pasta (save some of the water) and add to the sauce. On low heat, stir and add the grated cheese and some of the reserved water until a velvety broth is formed.

Notes:

If you like to do a pretty presentation: sauté the thinly sliced King mushrooms separately until golden, then decorate each plate with a slice or two and a few curly shavings of Parmiggiano or an older Ontario Gouda and cracked pepper.

Take the time when mixing the pasta with the sauce to reach a creamy texture. The starch content of the pasta water is enough to thicken the broth.

If you like the strong taste of the porcini then add the strained (usually sand is in it) water also.

Use any mushrooms available. Do not be afraid to substitute.