



Mushroom Ragout

Mushroom ragout is a rich, flavoursome dish, perfect for chilly evenings. I used a variety of wild mushrooms such as Porcini, Chanterelle, Black Trumpet and Fairy Ring as well as chestnut mushrooms to really pack a punch of mushroom earthiness. I also used truffle infused olive oil and a few saffron strands.

Mushroom ragout is easy to prepare and packed full of good nutrition.

Ingredients:

Serves 4 as a main course

1 large knob of butter	1 tbsp dried tarragon
1 tbsp truffle-infused olive oil	1 tbsp creme fraiche
2 cloves garlic, chopped finely	250g Mozzarella, torn
6 strands of saffron	1/2 glass dry vermouth or dry white wine
500g chestnut mushrooms, rinsed and sliced	1 tbsp Balsamic vinegar
300g wild mushrooms (dried or fresh), rinsed, left whole	100g freshly grated Parmesan cheese
300g orzo quick cook pasta	Salt and black pepper to taste

To prepare:

In a large pan melt the butter and add the truffle-infused olive oil. If your pan is large enough, add all the mushrooms. Otherwise cook in two or three batches until the liquid has been released and the mushrooms are beginning to caramelize.

When the mushrooms are nearly cooked, bring a large pan of salted water to the boil and add the orzo pasta. Cover and simmer for no longer than 10 minutes. In the meantime, in the mushroom pan, add the vermouth or wine, saffron strands, tarragon and garlic and simmer until the liquid has nearly evaporated. Remove from the heat, add the balsamic vinegar and stir in the creme fraiche and parmesan cheese.

Drain the orzo pasta and add it to the mushroom pan and combine well. Top the meal with torn shreds of mozzarella cheese and season to suit your taste. Sprinkle a few extra tarragon leaves over the top of the meal and enjoy!