

## Torchietti

Menu Description: whole wheat pasta, foraged mushrooms, rosemary oil

Serving Size: 10 Servings

Categories: Sabatini's

Cost Per Serving	
\$	4.99



Action	Date	Initials
Created:	3.1.17	AJ
Revised:	3.9.17	AJ
	3/22/17	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
0.050	Kg	Dry Porcini		20-100001201
0.250	Kg	Onion	chopped	20-100000837
0.150	Kg	Celery		20-100000813
0.080	Kg	Carrots		20-100000811
0.120	Kg	Tomato Paste		20-100001217
0.020	Kg	Sage, fresh		20-100000880
0.010	Kg	Thyme, fresh		20-100000886
0.100	Kg	Black Trumpet, fresh		20-100015820
0.100	Kg	White button mushrooms, fresh		20-100000821
0.100	Kg	Portobello mushrooms, fresh		20-100010630
0.500	Lt	Red Wine		20-100001687
0.100	Lt	Water		
1.000	Kg	Tomatoes, canned, peeled		20-100001221
0.010	Kg	Garlic	Chopped	20-100000869
0.010	Kg	Marjoram		20-100000885
0.010	Kg	Italian Parsley		20-100023859
0.500	Kg	Chanterelle Mushrooms, fresh		20-100014971
0.025	kg	Parmesan Sardo		20-100026522
0.015	lt	Rosemary oil		50-100000024

### Pasta Dough: 80g x 40 portions

1.800	Kg	Flour (Rimacinata Molino Quaglia)		20-100026516
0.706	Lt	Water		
0.030	Kg	White wine		20-100001689

### Method of Preparation:

1- Heat olive oil in a saucepan over medium heat, add garlic clove and sliced mushrooms and stir until the juice from the mushrooms evaporates and the mushrooms are browned, about 3 minutes. Set aside.

- 2- In the same pan add onion, celery, carrots and cook until softened, add fresh herbs, pour red wine, tomato paste and peeled tomato and let simmer for 10 minutes. Add salt and pepper and stir in previously sautéed mushrooms and fresh chanterelles. Bring to a simmer, reduce heat, and cook until slightly thickened, about 5 minutes.
- 3- In sauté pan toss semolina torchietti to coat with mushrooms sauce, sprinkle with Sardo, drizzle rosemary oil and serve very hot.