
Bottega Pasta 1.0

From the Kitchen of Brett Broussard

6 tablespoons extra virgin olive oil
1/2 cup chopped onions
1 tablespoon garlic
1 teaspoon fresh rosemary
1 cup veal
1/2 cup ground pork
2 tablespoons dried mushrooms (porcini)
2 tablespoons reserved mushroom juice
3/4 cup veal stock
1/4 cup marinara sauce
1/3 cup white wine
1 tablespoon parsley
1/3 cup parmesan cheese

Saute onions for 2 minutes in olive oil. Add garlic and rosemary. Add the veal and pork, cook 2 minutes and season with salt and pepper. Add the mushrooms and continue to cook 4 minutes, evaporating the liquid and caramelizing the meat. Add the porcini juice and cook 1 minute. Add the stock and cook an additional 2 minutes. Add marinara and

the wine, reduce the heat and simmer 3-4 minutes. Stir in the parsley. Toss 2 tablespoons of Parmesan cheese into the sauce to help it bind. Top with remaining parmesan cheese.
