

Techniques of Fine Italian Cooking – Part 2

Capari Cocktail

Wild Mushroom Ragout

Capari Cocktail

375ml Capari
375ml Mandarin Absolut
375ml Freshly Squeezed Orange Juice
500ml Pomegranate juice
Simple syrup
Club soda

Add first four ingredients to a large pitcher and stir well. Add simple syrup to taste. Pour over ice in tall cocktail glass and top with club soda. Garnish with orange slices.

Wild Mushroom Ragout

8 ounces sliced mixed mushrooms
½ cup dried porcini mushrooms
2 cloves garlic, sliced
1 tablespoon olive oil
½ cup red wine
1 tablespoon unsalted butter
Sea salt & fresh ground pepper

Bring two cups of water to a boil. Pour over mushrooms and let stand until soft. Drain, reserving water, and chop. Set aside.

Sweat garlic in oil. Add fresh mushrooms; cook until browned and then add dry mushrooms. Add reserved mushroom water and reduce by half; add red wine and reduce by ¼, finish with seasoning and butter. Serve over soft polenta.