



## **Mushroom Bolognese Sauce with Spaghetti**

1 ounce dried porcini mushrooms  
1 small onion, peeled  
1 medium carrot, peeled  
1 celery rib  
1 medium parsnip, peeled  
1/2 small turnip, peeled  
1 pound fresh oyster mushrooms or fresh exotic mushrooms  
1/4 cup extra-virgin olive oil  
Kosher salt; ground black pepper to taste  
1/2 cup dry red wine  
1 small Parmigiano-Reggiano cheese rind  
1/8 teaspoon crushed red pepper  
1/4 cup heavy cream  
1 teaspoon minced fresh rosemary  
1/4 cup freshly grated Parmigiano-Reggiano cheese

### **Spaghetti**

1 1/2 pounds spaghetti, cooked until al dente and kept warm  
4 tablespoons unsalted butter

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In a bowl, cover the porcini with 1-1/2 cups of boiling water; let stand until softened; set aside.

Cut onion, carrot, celery, parsnip, turnip, into chunks; place In food processor, pulse to rough chop; add mushrooms; chop until finely chopped mixture.

In a large pot, heat the oil. Add the vegetables, season with salt and pepper cook over moderate heat until softened, about 20 minutes.

Drain porcini mushrooms, reserve about 1 cup of the water. Rinse and chop the porcini, add to the vegetables and cook until fragrant, about 10 minutes. Add the wine, Parmigiano-Reggiano cheese rind, and red pepper; cook until the wine evaporates.

Add the reserved porcini water, cover partially and cook over low heat, stirring, until thick, about 25 minutes. Add heavy cream, minced rosemary and 1/4 cup of grated cheese; simmer for 5 minutes. Discard the rind.

**To prepare spaghetti:** Cook spaghetti in salted water until al dente. Add warm pasta, butter and 1 cup of water to the sauce and toss, stirring until the spaghetti is well-coated. Serve. 8

Note: To prepare for 4 serving, use only half of spaghetti and sauce. Refrigerate remaining sauce for another recipe.

Preparation time: about 1 hour

**Recipe inspired by:** Chef Sarah Grueneberg, who created a vegetarian version of Bolognese to use in place of meat version

**For More Recipe Information:** See: <http://www.foodandwine.com/recipes/mushroom-bolognese>

**Using a Blended Protein Technique:** Use half of the required mushrooms and use ground meat like pork, beef, or sausage for the remainder.

**About the Recipe:** This Bolognese sauce combines healthy vegetables with flavorful mushrooms and can be used as a pasta sauce or as a filling for recipes like cabbage wraps.