

Bistro Jeanty's
Wild Mushroom Pasta
Paired with Fife 2004 Reserve Cabernet Sauvignon

(Serves 6-8)

Brown Stock

2-1/2	lbs.	chicken bones	2	ea.	Roma tomatoes – ¼'ed
3	ea.	onions – large dice	½	bunch	fresh thyme
2	ea.	carrots – large dice	½	bunch	fresh sage
1	ea.	garlic head – halved	1	cup	red wine
			1-1/2	gallons	chicken or beef stock

Remove and discard any extra fat from bones and chop bones into 2" pieces. In a sauté or roasting pan, brown bones in a small amount of olive oil in 400 degree oven until well colored – about 1 hour. While the bones are roasting, sauté the onions and carrots until well browned. Add the garlic, tomatoes, thyme and sage. Cook for 5 minutes, tossing occasionally. Add the red wine and “deglaze.” Reduce by ¾. Add roasted chicken bones and stock. Bring to a boil then reduce the heat to a slow simmer and cook for 2 to 3 hours. Strain through a chinoise or fine strainer. Allow to cool and refrigerate until ready to use.

Creamy Mushroom Chardonnay Sauce

½	lb	shallots	1	qt.	heavy cream
12	oz.	chardonnay	3	sprigs	fresh thyme
1	lbs.	button mushrooms – thinly sliced			Salt & pepper to taste

Mix shallots and wine in sauté pan. Simmer and “reduce” until just dry. Add cream, mushrooms and thyme. Simmer for 30 minutes. Season to taste. Strain through a fine strainer, making sure to press down hard on the shallots and mushrooms to extract all the flavor. Refrigerate until ready to use.

Mushrooms

1 lb.	chanterelles-trimmed-¼'ed	3 Tbls. garlic-chopped (save 1 Tbls.)
1 lb.	shitakes-stems removed-¼'ed	6-8 sprigs fresh thyme
1 lb.	button mushrooms – ¼'ed	1 Tbls. Olive oil
½ cup	shallots-chopped (save 2 Tbl.)	1 Tbls. Butter

In olive oil and butter, sauté mushrooms in batches, being careful not to overcrowd the pan. Each time when the mushrooms are almost done, add some of the fresh thyme, shallots and garlic – cook for a few minutes and remove from heat. It is best to spread mushrooms on a sheet pan (once done) so they do not “steam” each other. Refrigerate until ready to use.

Pasta - 1 – 1 & 1/2 lbs. Cavatappi Pasta or any other desired shape

Cook Pasta in a lot of salted water and cook *very* al dente as the pasta will soak up more liquid when cooked together with mushrooms and brown stock.

TO ASSEMBLE THE DISH

In 2 large sauté pans over medium high heat with a little olive oil and butter, divide the mushrooms and heat through. Add a few more fresh thyme sprigs and saved shallots to each pan. Add pasta and 3-4 oz. at a time of the brown stock and start to “glaze” the pasta. As the sauce reduces, continue to add stock until the pasta is tender and has reached a deep rich brown color and flavor. Add a pinch of fresh chopped garlic to each pan and double check seasoning just before removing from the heat. Place in serving bowl(s) and drizzle with cream sauce and sprinkle with chopped parsley.