

## Wild Mushroom Ravioli with White Wine Cream Sauce

Time: 2 hours and 30 minutes  
Servings: 4-6  
Wine Pairing: **Kitchak Cellars 2006 Vivacé Ermitage Blanc,  
served slightly chilled – about 45-50 degrees F**

**Inspiration:** Following the release of one of our very early vintages of Vivacé, one of our wine club members wrote to tell us that to her, the wine had a beautiful earthy character that she thought would pair well with mushrooms. She tried the following recipe and thought it a perfect pairing. So, she sent it along to us with a recommendation that we should share it with other wine club members. Enjoy!

### White Wine Cream Sauce Ingredients:

- Mushroom Filling, recipe follows
- 16 wonton wrappers
- Salt
- 2 ounces olive oil
- 1 onion, diced
- 4 garlic cloves, crushed
- 20 small mushrooms, thinly sliced
- 1 chicken stock cube, undiluted
- 1 cup Vivacé Ermitage Blanc
- 2 cups heavy cream
- olive oil, to fry

### Directions:

- Place 1 heaping teaspoon of mushroom filling in the center of 1 wonton wrapper. Wet the edges of the wonton with a little warm water. Place another wonton wrapper on top and press to seal the edges. Using a fork, crimp around the edges, if desired.
- Bring a large pot of boiling salted water to a boil. Cook ravioli in boiling water until they rise to the surface and are al dente. Drain.
- Fry the onion, garlic and mushrooms in a little olive oil. Do not fry them long enough to change their color.
- Add the wine and simmer for about 5 minutes until the wine has largely soaked in.
- Crumble in the stock cube.
- Add the cream.
- Reduce the heat to slowly bring to the boil and leave to simmer and thicken- this should take 5-10 minutes.
- If it does not thicken enough, add a little more chicken stock cube and simmer a bit longer.



### **Mushroom Filling:**

- 4 ounces whole butter
- 3 ounces shallots, peeled and minced
- 1 tablespoon minced garlic
- 16 ounces of mixed wild mushrooms, minced
- 1 tablespoon chopped fresh thyme leaves
- 1 tablespoon chopped fresh parsley leaves
- 3 ounces dry vermouth
- 2 ounces chicken demi-glace (or 4 ounces chicken broth, reduced by 1/2)
- 1 teaspoon porcini mushroom powder
- 2 tablespoons sliced green onions
- 2 ounces panko bread crumbs
- 3 tablespoons ricotta cheese
- 3 ounces Aged Gouda Cheese, finely grated

### **Directions:**

- Melt the butter in a heavy large sauté pan over medium heat.
- Add the shallots and garlic and sauté for 2 minutes, being careful not to burn the garlic.
- Add the mushrooms and leave alone to caramelize, not disturbing the mushrooms while they cook. (The more the mushrooms are stirred, the more moisture will be released.)
- When the mushrooms are well browned, add in the thyme and parsley.
- Deglaze with vermouth and cook until the liquid has evaporated.
- Add chicken demi-glace and reduce until dry.
- Toss in the porcini powder, green onions, and panko, and pull pan from the heat.
- Transfer to a sheet pan and let cool, uncovered. When cool, fold in the cheeses and refrigerate, covered, in a tight container until ready to use.