



Porcini Sacchetti with Mushroom dashi, sautéed dandelion greens, mushroom essence and basil

Yield 4 servings: 32 pieces of sacchetti. Approx. 5 oz. of pasta

Mushroom Dashi

2 Qt. Water, hot
2 oz. Dried Mushrooms
1 ea. Kombu seaweed leaf
1 tsp Ginger, sliced
2 ea. Garlic cloves, crushed
1 ea. Scallion, sliced lengthwise

Place all ingredients in a container large enough to hold them. Weigh down the mushrooms with a plate. Refrigerate overnight. Strain and reserve the contents to make the mushroom essence.

Mushroom Essence

Reserved contents of Dashi recipe

2 TBSP Soy sauce
2 TBSP Water

Place the strained mushrooms, ginger, garlic and scallion on a sheet pan and roast in a 350° oven for 20-30 minutes. (Remove the Kombu Seaweed leaf). Add the roasted ingredients into a high speed blender along with the soy sauce and water. Blend until a smooth paste. Add water if needed so the ingredients can blend into a paste.

Finishing ingredients

2 Cups Dandelion greens, washed, dried and chopped
Pinch Salt and pepper
12 leaves Basil, fresh, 3 per plate



To serve:

Place the dashi in a sauce pan. Bring to a simmer and season with salt and pepper. Simmer the porcini sacchetti and add to the dashi. Add 2 cups of cleaned and chopped dandelion greens. Arrange 8 sacchetti in a shallow entrée bowl and ladle 4 oz. of broth and some dandelion greens over the pasta. Garnish with fresh basil leaves and 1 TBSP of mushroom essence.

Buon appetito!

