



Veal & Beef Tortelloni



Veal & Beef Tortelloni with Wild Mushroom Medley with Demi-Glaze

Makes 2 Servings

1lb Wild Mushroom Blend (cremini, oyster, shitake, chanterelles, trumpet ect)
1 Cup prepared Beef or Veal Demi-glaze
2 Cups Beef & Veal Tortelloni (22445)
2 TBL Butter
Parmesan Cheese
Bunch of Fresh Parsley

1. Prepare mushrooms, clean and cut, leaving in larger size pieces.
2. Melt butter on medium-low heat and sauté mushrooms until tender, 5-10 min.
3. Separately cook Tortelloni. Bring 4 quarts of water to a rolling boil, add Tortelloni and cook until internal temperature reaches 165°F or approx. 3-3 1/2 minutes.
4. Add prepared demi-glaze to the mushrooms and heat.
5. Fold in Tortelloni with the sauce and mushrooms.
6. Plate and top with fresh Parmesan and fresh cut parsley.



*****Chef's Notes*****

- If you don't have prepared demi-glaze in house, you can use a thickened beef or veal stock.