

### Minestrone-Big Sur Porcini Mushroom Minestrone

Show: ☐ May 15th

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**Ingredients:** 14 servings

4 Cups chicken broth  
4 Cups vegetable broth  
1 fresh whole head garlic split  
2 Cups cabbage diced  
2 Cups spinach diced  
1 Cup carrots diced  
1 Cup tomatoes seeded & diced  
2 Cup shaved pecorino cheese  
1 Cup fried sage  
2 oz. dried porcini mushrooms  
1 Cup oyster mushrooms  
4 Tbsp chopped basil  
Salt and pepper to taste  
1 Tbsp Olive oil  
1 sachet of 8 black peppercorns  
3 sprigs thyme  
1 bay leaf  
1 celery stick tied in cheesecloth

**Procedure:**

Cut garlic head in half and roast covered in foil for approx. 30 minutes at 350°. Add garlic and sachet to stock and simmer for about 1 hour. Spray non-stick pan and sauté carrots 5 minutes. Add cabbage and cook for an additional 5 minutes. Stir in spinach and cook for 2 minutes. Put vegetables into soup stock. Reheat pan with olive oil and add mushrooms, cook for 7 minutes and stir in tomato and basil. Add to soup and simmer 5 minutes, adjust seasoning, and serve. Garnish with dumplings, cheese and fried sage.

#### ***Dumplings:***

**Ingredients:**

28 Each won ton wrappers  
1/2 Cup mascarpone cheese  
2 Tbsp lemon oil  
2 Tbsp chopped basil  
1 Cup eggwash

**Procedure:**

Place cheese, oil, and basil in mixer with paddle attachment mix to smooth paste. Layout won ton wrappers and place a dollop of cheese on each, eggwash edges, and cover with another wrapper, pinch edges together. Blanch in boiling salted water for 5-8 minutes and shock in ice water. Reserve for garnish.

[« Back to List of Recipes](#)