Minestrone-Big Sur Porcini Mushroom Minestrone

Show: May 15th

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 Cups 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.

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