



MUSHROOM RAGU with PEPPERCORN INFUSED OLIVE OIL

INGREDIENTS

250 gms. Dried Canellini Beans
1 Whole Carrot
1 Whole Celery Stalk
1 Onion, peeled & halved + 1 Onion chopped
4 Whole Garlic Cloves + 3 Chopped Garlic Cloves
2 Sprigs Flat Leaf Parsley + 1/2 cup Chopped leaves
2 Sprigs of Thyme
3 Tbsp. SATHYA Peppercorn Infused Olive Oil, divided
1.2 kgs. Wild Mushrooms, trimmed, cleaned and cut into large bite sized pieces
1 Tbsp. Salt
3 Tbsp. Sherry Vinegar



METHOD

Put Canellini beans in a medium pot, cover with water and bring to the boil. Cover and turn off heat, let sit for 1 hour.

Drain the beans, then return to the pot and add carrot, celery, halved onion, whole garlic cloves, parsley sprigs and thyme. Cover with water by 2 cm and bring to the boil.

Reduce heat to maintain a steady simmer and cook until the beans are tender, approx 1-1 1/2 hours. Discard the vegetables and herbs and let beans cool. Drain, reserving the liquid and set the liquid and beans aside.

Put 1 Tbsp. SATHYA Peppercorn Infused Olive Oil, mushrooms and 1 Tsp salt in a large non-stick frying pan over a high heat. Cook, stirring until the mushrooms stop giving off liquid and start to brown. Transfer to a large bowl.

In the same frying pan over a medium high heat, add remaining 2 Tbsp SATHYA Peppercorn Infused Olive Oil and chopped onion. Cook until onion is soft, approx 3 minutes. Add chopped garlic and cook, stirring until fragrant, approx 1 minute. Add vinegar and cook, scraping up any brown bits at the bottom of the pan, until pan is almost dry. Return Mushrooms to pan along with reserved beans and 1/4 cup of the reserved bean cooking liquid.

Cook, stirring until well combined and hot. Stir in chopped parsley and salt and pepper to taste.

Serve hot or warm.