

Capello di Funghi (con Salsice e Gorgonzola)
Paired with Palmina Lagrein 2006, Honea Vineyard

6 large (or 12 small) Portobello mushrooms, stemmed
1 tbsp olive oil
2 garlic cloves, minced
1lb sweet Italian sausage, removed from casing
1/4 cup dry red wine
6 ounces crumbled Gorgonzola cheese
2 tbsps chopped fresh basil
1/4 cup freshly grated Parmesan cheese

1. Preheat oven to 375°.
2. Arrange the mushrooms on a baking sheet, round side down.
3. Sauté the garlic in the olive oil until soft. Add the sausage meat and cook through.
4. Add the red wine and cook until dry. Remove from heat and stir in the Gorgonzola and 1 tbsp basil.
5. Spoon the mixture onto the mushroom caps and sprinkle with Parmesan.
6. Cover the sheet with aluminum foil and put into oven for 10 minutes. Remove the foil and continue baking for 5 minutes.
7. Sprinkle with remaining basil and serve.

