

**Porcini Ravioli in a Piedmont Broth**  
**Paired with Palmina Barbera, 2005, Zotovich Vineyard**

**Ravioli Filling**

¼ cup shallots, chopped  
1 tbsp garlic, minced  
1 tbsp olive oil  
4 cups Porcini mushrooms, finely chopped  
¼ cup white wine  
½ cup heavy cream  
2 tbsp crème fraîche

**Ravioli Dough**

2 cups flour  
3 eggs  
1 tbsp olive oil

1. For ravioli filling, sauté the shallots and garlic in olive oil. Add the Porcini and cook for 2 minutes. Deglaze with the wine. As the wine reduces, add the cream, then cook until mushrooms are tender. Remove from the heat, and add the crème fraîche, season with salt and pepper and allow to cool.
2. For the pasta dough, mix the flour, eggs and olive oil until the dough comes together. Allow to rest 25 minutes before rolling.
3. Roll the pasta dough and assemble raviolis with porcini filling.
4. To serve, cook the ravioli in boiling, salted water and heat broth. Place 3 ravioli in bowl and pour broth over ravioli.

**Broth**

1 cup diced onion  
1 cup diced carrot  
1 cup diced celery  
1 tbsp olive oil  
2 cups beef stock  
1 cup red wine, a Dolcetto or Merlot perhaps  
4oz butter

1. Sauté the vegetables in the oil until soft.
2. Add the beef stock, water and wine, bring to a boil, then simmer for 30 minutes. Adjust salt & pepper.
3. Just before serving, melt the butter into the broth.



*Steve is blur of activity as he puts the finishing touches to the dish at the Palmina Winemaker Dinner*