

TO VEGETABLES  
**with love**

## Mushroom Ragu Bianco

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This recipe can be made of your choice of mushrooms. I used a mix of oysters, shiitakes and creminis (called swiss browns in Australia), but you could also use the same variety. Shiitakes add a nice chew which stays quite firm after cooking, which is a pleasing texture.

If you want it more 'shroomy, use mushroom stock in place of the vegetable stock. If you don't have white or red wine vinegar, use any vinegar you have on hand or lemon juice.

Serves 4

handful (about 10g / 0.3 oz) dried porcini mushrooms  
1/4 cup olive oil  
2 carrots, peeled and diced  
2 celery stalks, diced  
1 brown/yellow onion, diced  
sea salt and black pepper  
1/2 teaspoon white sugar  
1 cup vegetable stock  
4 cloves garlic, finely chopped  
2 sprig rosemary, leaves chopped  
10 sage leaves, chopped  
1/2 cup cooking wine (white wine, rice wine etc)  
450g 1 pound mushrooms (any variety)  
2 tablespoons vegan (or regular) butter  
2 tablespoons red or white wine vinegar

Soak the porcini mushrooms in 1 cup warm water for 5-10 minutes.

Heat a large pot or Dutch oven on medium high. When hot, add olive oil, along with the onions, carrots, celery. Add the sugar and season with salt and black pepper. Cook, stirring occasionally, until the vegetables have softened and are starting to turn golden, 7-8 minutes.

Meanwhile, remove the porcini mushrooms from the soaking water (keep the water!), squeeze out the liquid and roughly chop the mushrooms. Add the vegetable stock to the porcini soaking water - you should have about 2 cups of stock now.

To the vegetables, add the garlic, rosemary and sage and stir for 1 minute until fragrant. Add the wine and cook for one minute, stirring, to allow the alcohol to cook off. Add the porcini mushrooms and then the other mushrooms, season with salt and pepper, and cook, stirring occasionally, until the mushrooms have started to soften, about 2 minutes.

With the heat still on medium high, add about 1/2 cup of stock and cook, stirring occasionally, for 2 minutes. Add another 1/2 cup of stock, and cook, stirring occasionally, for another 2 minutes. Repeat this process 2 more times until the stock has been used up.

After all the stock has been added, cover with lid, reduce heat to medium-low and cook for 5 minutes. Turn off the heat. Uncover and stir in the butter and vinegar. Taste and season with salt and pepper if needed.

Serve the mushroom ragu bianco with pasta, rice or polenta.