

FRESH PASTA NAPOLEON GRATINÉE

SPRING MUSHROOMS CHASSEUR, GRUYÈRE FONDUE NISCOISE OLIVE GLACÉ

RED WINES SPRING 2024

For the Mushrooms Chasseur: 2 lb. cremini mushrooms, sliced Olive oil Salt and pepper 1 cup red wine 1 cup marinara 2 cups demi-glace 4 sprigs fresh thyme	For the Niçoise Olive Glacé: 2 tbsp. butter 1 shallot, diced 1 tbsp. garlic, diced 1/2 cup red wine 1 cup demi-glace 4 oz Niçoise olives
For the Gruyere Fondue: 2 sticks butter 2 small shallots, diced 1/2 cup flour 1 qt. whole milk 1 lb. shredded gruyere	For the Dish: 12 sheets fresh pasta 3 cups grated parmesan

METHOD

Mushrooms Chasseur:

Preheat oven to 400°

Lay the mushrooms out on a sheet pan. Drizzle with olive oil. Season with salt and pepper to taste.

Roast in oven for 15 minutes or until golden brown.

Reduce 1 cup of red wine by half in a pan.

Add marinara and demi-glace and simmer for 15 minutes

Add the roasted mushrooms and thyme, then set aside to cool. Remove thyme sprigs.

Fondue:

Melt butter over medium heat, add shallots, cook until translucent.

Add flour and stir for 5 minutes.

Warm the milk and slowly whisk it into your flour mixture, simmer for 20 minutes on very low heat.

Whisk in the gruyere. Season with salt and pepper. Set aside to cool.

Olive Glacé:

Melt butter over medium heat, add shallots and garlic, cook until translucent.

Deglaze with red wine and reduce by half.

Add demi-glace and simmer for 10 minutes. Add the olives.

Dish:

Preheat oven to 350°

Grease a 9x13 pan with olive oil, place a layer of pasta down.

Cover with a thin layer of gruyere fondue, a thin layer of mushroom sauce, and sprinkle with parmesan. Repeat this process for six layers.

For the top layer, cover with gruyere fondue and parmesan.

Place the pan in oven and bake for 1 hour or until golden brown on top.

Let the pasta rest for a half hour. Slice into 6 servings and garnish with the Niçoise olive glace.