

FAROTTO *with* PORCINI, VINTAGE VAN GOGH *and* PINOT NOIR JUS

Chef/Owner John McReynolds, Café La Haye, Somoma, California

Yield: 6 servings

method

Roasted Porcini

- Preheat oven to 350° F.
- Toss all ingredients together. Spread mixture on a sheet pan, and cover with aluminum foil. Roast for 30 minutes.
- Remove pan from oven and allow mixture to cool; set aside. Meanwhile, prepare Pinot Noir Jus.

Pinot Noir Jus

- Heat oil in a medium saucepan; add onion, celery, and carrot, and sauté until just tender.
- Add Pinot Noir, chicken stock, and herbs. Reduce liquid by $\frac{2}{3}$ and strain.
- Keep warm until service.

Farotto

- In a large skillet over medium heat, sauté leeks in olive oil and butter for 5 – 10 minutes until softened. Add farro or risotto and cook for 5 minutes, stirring occasionally.
- Add 1 cup hot stock, stirring constantly until farro or risotto has absorbed most of the liquid. Continue this process, adding 1 cup of stock at a time, until all liquid has been incorporated (approx. 15 – 20 minutes or until farro or risotto is tender yet firm).
- Stir in porcini mixture and $\frac{1}{2}$ cup **Vintage Van Gogh**; season with salt and pepper.
- For service, plate farrotto or risotto, drizzle with Pinot Noir Jus, and top with remaining **Vintage Van Gogh**.

ingredients

Roasted Porcini

- $\frac{1}{2}$ pound fresh porcini mushrooms, coarsely chopped
- 1 yellow onion, sliced
- 3 tablespoons olive oil
- 2 cloves garlic, minced
- 6 fresh rosemary leaves
- 1 sprig fresh thyme
- Salt and pepper to taste

Pinot Noir Jus

- 1 teaspoon cooking oil
- 1 yellow onion, peeled and chopped
- 1 celery stalk, peeled and chopped
- 1 carrot, peeled and chopped
- 2 cups Pinot Noir
- 2 cups chicken stock
- 1 sprig fresh thyme
- 1 bay leaf

Farotto

- $\frac{1}{2}$ tablespoon olive oil
- $\frac{1}{2}$ tablespoon butter
- 1 cup leeks, cleaned and finely chopped
- $1\frac{1}{2}$ cups farro or risotto
- 6 cups chicken stock
- 1 cup **Vintage Van Gogh**, shredded
- Salt and pepper to taste