



FUSTINI'S[®]

Mushroom Bourguignon

Ingredients

- 2 - 3 tablespoons [Fustini's Robust SELECT olive oil](#)
- 1 cup mini portobello or cremini mushrooms, sliced
- 1 cup button mushrooms, sliced
- 1/2 cup cipollini onions, peeled
- 1/2 cup carrot, small dice
- 1/2 cup cherry tomatoes
- 1/2 cup sweet onion, small dice
- 1 teaspoon fresh thyme
- 2 cloves garlic, minced
- 1 teaspoon tomato paste
- 3 tablespoons [Fustini's 18 Year balsamic](#)
- 1/4 cup vegetable stock
- 1/4 cup red wine
- 1 bay leaf
- salt and pepper
- Cornstarch and water
- parsley, chopped
- a drizzle of [Fustini's Robust SELECT olive oil](#)
- serve with cooked pasta (or polenta for vegan)

Directions

Step 1.

Heat 2 tablespoons of Fustini's Robust olive oil in a large skillet over moderate heat. Just before the oil starts to smoke, add the mushrooms and pearl onions and saute until all water is gone and mushrooms begin to brown. Remove mushrooms from the pan, add another tablespoon of Fustini's Robust EVOO, carrot, tomatoes and sweet onion. Saute until slightly brown. Add thyme, garlic and tomato paste and cook for 30 seconds.

Step 2.

Deglaze pan with Fustini's 18 year Balsamic Vinegar, add vegetable stock, wine, and bay leaf and add back mushrooms. Stir to combine and bring to a simmer. Simmer for 10 to 15 minutes and adjust seasoning. Turn the heat up to just a boil and slowly add enough cornstarch slurry to slightly thicken the gravy. Serve with warm pasta or polenta and a garnish of parsley and a drizzle of Fustini's Robust olive oil.