



Shitake mushroom lasagna

3tbsp olive oil

1 c ricotta cheese

1 c smoked mozzarella, shredded

3/4c parmesan cheese, grated

12 Lg shitake mushroom caps, destemmed

3c white mushrooms, sliced

2 slices of white bread, crust removed and cut into cubes

1 tbsp butter

1-1/4c heavy cream

2tbsp Marsala wine

1 tbsp basil, chopped

2 tbsp parsley, washed & chopped

1/2c onions, small dice

3 garlic cloves, minced

Pinch red pepper flakes

To taste salt & freshly ground pepper

How to make the mushroom puree:

Heat 3 Tbsp. of olive oil in a sauté pan, add onions and cook for 3 minutes until slightly soft, stir in garlic and red pepper flakes; cook until fragrant and golden brown. Stir in mushrooms, Marsala wine, 1/4c cream and chopped parsley, Cover pan with a lid to allow flavors to combine for 2 minutes. Remove the lid and reduce the liquid until it almost disappears. Using a food processor, add the cubed bread and process until mixture resembles bread crumbs, set aside. Add mushroom mix to the food processor and pulse on-off until mushrooms are slightly chopped; add the freshly ground bread crumbs, pulse for about 2 seconds to combine, set aside.

Ricotta mixture: In a mixing bowl, combine ricotta cheese, smoked mozzarella, 1/4c parmesan and basil. Season with salt and pepper to taste. Mix well.

How to roast the mushrooms: Preheat oven to 425°F. Butter an 8"x 8" baking pan and place shitake mushroom caps onto baking pan, place into oven to bake for 2 minutes. Remove from oven and set aside to cool.

To assemble: Alternate layers starting with a shitake mushroom cap, then a ½ tsp mushroom mixture, then ½ tsp ricotta mixture building a stack 3 caps high. Cover with mozzarella cheese and bake in oven for 4 minutes, sprinkle with additional Parmesan.

Alfredo: Using a small sauce pan, add 1c heavy cream, 1/2c parmesan and butter. Bring to a boil and reduce for 2 minutes until desired thickness. Season with salt-pepper. Spoon sauce on top of mushroom lasagna and serve.

4 servings