

Porcini Potato Gratin with Roasted Garlic Tomato Sauce and Fried Basil

Servings: 6

INGREDIENTS

- 1 c Barolo
- 2 T shallots, chopped
- 2 T garlic, minced
- 6 c Rykoff Sexton™ Italian whole peeled tomatoes
- 1/3 c sugar
- 3 T dry basil
- 2 T dried oregano
- 2 T kosher salt
- 3 T black pepper
- 24 ea whole garlic cloves roasted
- 3 T Rykoff Sexton extra virgin olive oil
- 1 bg Cross Valley Farms® sliced baby bella mushrooms
- 1/2 c fresh basil leaves
- 2 c Monarch® oil
- 3 oz grated parmesan
- 6 ea Chef's Line™ potato gratin with porcini

PREPARATION

In a sauce pan place wine, shallots, garlic and reduce by half. Add tomatoes, sugar and herbs and simmer 30 minutes. Puree sauce. Season with salt and pepper. Add garlic cloves and simmer 20 minutes more Heat oil to 325 F. Carefully fry basil leaves for 5 seconds.



Sprinkle with Kosher salt. Sauté mushrooms in EVOO and season with salt and pepper. Heat gratins in 400 oven for 30 minutes. Place sauces in a deep china bowl, top with gratin. Bake in 425° oven for 10–12 minutes. Drizzle with more oil.

