

RECIPE SHEET

Menu Item Vegan Mushroom Ragout

Date 10/29/2006

Name LCC Culinary Arts Department

Yield approx. 1 gal. (6#)

Portion Size as needed

Ingredient	AP Quantity	EP Quantity	Preparation Notes
Onions, julienne		1#	
Garlic, haché		1 oz.	
Fresh Basil, chiffonnade		1/4#	
Fresh Oregano, haché		2 oz.	
Fresh Thyme leaves		2 oz.	
Olive Oil		6 fl. oz.	
White wine		10 fl. oz.	
Mushroom Mix		4#	
Vegetable Stock		½ gal.	
Arrow root Slurry		16 fl. oz.	
Salt & pepper		To Taste	

Method:- Caramelize the onions in the oil

Add the garlic and herbs and sauté till fragrant

With the heat on “high”, add the mushroom and cook just until the mushrooms begin releasing their moisture. Add the wine and reduce by ¾.

Add the vegetable stock and simmer. Adjust seasoning. Thicken (lié) with slurry.