



wild mushroom & sage extra virgin olive oil

5 wonderful ways to enjoy our *wild mushroom & sage* extra virgin olive oil

- stir a few drops into cream of mushroom soup
- drizzle over risotto, pizza or pasta
- blend with our lemon balsamic vinegar (equal parts of each) and use as a marinade and/or sauce for veal, chicken and fish
- use in aioli (homemade garlic mayo – great on sandwiches!)
- use in your poultry stuffing recipes in place of butter

try blending with any of the following balsamic vinegars

- sicilian lemon white balsamic
- traditional balsamic, aged up to 18 years

scroll down to check out the following recipes

- ***wild mushroom & sage olive oil croutons***
- ***goat cheese ravioli with caramelized shallots & mushroom sage cream sauce***

wild mushroom and sage olive oil croutons

These homemade croutons will be the talk of the town and they're a great way to use up leftover bread. You can make these with just about any type of bread.

ingredients

- 4 cups of day old french bread cubes, cut into 1" cubes
- ½ cup **dana shortt gourmet wild mushroom and sage extra virgin olive oil**
- 1-2 teaspoons kosher salt
- ½ teaspoon fresh ground pepper

method

1. Preheat the oven to 375 F. Cut fresh or day old french bread in to 1" cubes. Don't bother removing the crust, it adds texture.
2. In a large bowl, toss the bread cubes with the remaining ingredients.
3. When the bread is evenly coated, place the cubes on a rimmed baking sheet on the middle rack of the oven. Bake for 35 minutes, stirring a couple times to ensure even browning.

goat cheese ravioli with caramelized shallots and mushroom cream-sage sauce

ingredients for the pasta dough

- 2 cups all-purpose flour
- 3 large, fresh eggs

ingredients for the filling

- 8 oz. fresh goat cheese
- 1 large egg
- 1 teaspoon salt
- fresh ground pepper

ingredients for the sauce

- 1/3 cup thinly sliced shallots
- 1/3 cup heavy whipping cream
- 1/3 cup white wine
- 2 tablespoons **dana shortt gourmet wild mushroom and sage extra virgin olive oil**
- 2 tablespoons chopped Italian parsley
- sea salt and fresh cracked pepper to taste

method

1. Whisk together the ingredients for the filling and set aside.
2. Mix the pasta dough and roll pasta sheets using a pasta machine or as thin as possible by hand with a rolling pin. Bring a large pot of heavily salted water to boil. Carefully place a heaping teaspoon of filling in rows down the center of the bottom pasta sheet, allowing for at least 1" of space around each mound of filling. Wet the edges around the filling with water and lay a second sheet on top. Seal the edges of each ravioli thoroughly and cut in to individual raviolis. Place finished raviolis on a dry, clean towel or parchment paper.
3. Once all the raviolis are assembled, in a large pan saute the thinly sliced shallots in the mushroom sage extra virgin olive oil over medium heat. Begin to boil the raviolis in small batches for 2½ to 3 minutes per batch. Flip them to cook on both sides. Remove the thoroughly drained raviolis to a large serving bowl.
4. Allow the shallots to become golden. When the shallots become golden and caramelized add the white wine and reduce by half. Add the cream and simmer for an additional minute whisking to combine. Season the sauce with salt and fresh ground pepper. Pour the warm cream sauce over the ravioli and toss. Serve immediately.

Serves 4