



OMNIVOROUS

RECIPES 2020

MOULES MARINIÈRE

CAFÉ CAMPAGNE'S SAILOR STYLE MUSSELS (SERVES 2)

INGREDIENTS

1 ½ lbs. mussels, cleaned
2 Tbsp. yellow onion, minced
2 Tbsp. leeks, minced
2 Tbsp. shallots, minced
1 Tbsp. garlic, minced
2 Tbsp. celery, diced
4 Tbsp. butter
1 oz. verjus
2 oz. white wine
1-2 tsp. lemon juice
1 Tbsp. parsley
Sea salt & cracked black pepper

DIRECTIONS

Clean mussels, cut and prepare all ingredients before beginning to cook. Add 2 T of butter to a warm medium saucepan. Heat until butter begins to foam. Add the onions, leeks, shallots, garlic, and celery. Continue to cook until you can smell the aroma of the ingredients. Do not get any browning on the onions, etc. Add cleaned mussels to the pan, toss to cover with aromatics. Add verjus and white wine to the pan, then cover to steam until mussels open. When all mussels are open, add lemon juice and adjust seasoning with sea salt and fresh pepper. Add remaining butter and parsley, stir until fully incorporated. This should produce a slightly creamy or emulsified sauce. Portion mussels into warm bowls. You may sprinkle with additional chopped parsley. Enjoy with your favorite baguette and wine.



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RECIPES 2020

TAGLIATELLE AL PROSCIUTTO PT. 2

FROM OSTERIA LA SPIGA (SERVES 6)

INGREDIENTS

0.5 lbs. prosciutto, sliced
1 onion, chopped fine
0.75 cup of butter
5 tomatoes, peeled
4 to 8 oz. Parmigiano
Reggiano, grated
Freshly ground black pepper

DIRECTIONS

Prosciutto ragu: To prepare the tomatoes, score the bottom with an “x” using a paring knife and blanch the tomatoes in boiling water for 3 to 4 minutes, remove, and immediately shock in an ice water bath. Core and peel the tomatoes, then cut them in half, scoop the seeds into a container and set aside, rough chop the tomatoes and transfer to a container. Strain out the seeds and combine the leftover tomato liquid with the chopped tomatoes. In a saucepan, sauté the onion in ¼ cup melted butter, reduce heat to low and sweat down until tender. In the meantime, process the prosciutto in a food processor until it resembles ground meat (NOTE: do not overprocess into a paste-like consistency), transfer to a container and set aside. In the same food processor (no need to wash it), puree the tomatoes along with their strained liquid, set aside. When the onions are tender, increase the heat to high, immediately add the prosciutto, and sauté for 2 minutes, breaking up the chunky pieces. Add the tomato puree and 1 cup water, bring to a boil, then reduce heat and simmer for about 20 minutes. The prosciutto should be tender; if not, cook for 10 minutes longer. Remove from heat and stir in ¼ cup of butter and black pepper to taste. Because prosciutto is a salty meat, you generally will not need to add salt, however salt to taste as needed.

To serve: Cook pasta al dente, toss it in the sauce with a pat of fresh butter and Parmigiano Reggiano.

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