

SCHRAMSBERG

RECIPE

CANNELLINI BEANS WITH PORCINI MUSHROOMS

*Submitted by
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PAIR WITH:
BLANC DE NOIRS

INGREDIENTS

1 stalk celery
1 sprig sage
1 bay leaf
1 sprig rosemary
1 ¼ cup dried cannelloni beans,
soaked overnight and drained
2 cloves garlic, divided
6 small Porcini mushrooms,
cleaned, trimmed - caps and
stems separated
2 T extra virgin olive oil
Salt and freshly ground black
pepper
2 T minced chervil, plus whole
sprigs for garnish



PREPERATION

- Tie the celery, sage, bay leaf and rosemary together.
- In a pot of boiling water, combine the beans, 1 whole garlic clove and the aromatic bundle.
- Cover and cook for one hour.
- Meanwhile, roughly chop the Porcini stems.
- In a large skillet over medium heat, warm the olive oil.
- Mince the remaining garlic clove and add it to the skillet.
- Sauté for 2 minutes with the porcini stems.
- Drain the beans and add them to the skillet, reserving the broth and discarding the aromatic bundle.
- Add the mushroom caps, a pinch of salt and ¼ cup of reserved cooking liquid.
- Simmer for 5 minutes.
- Season with pepper and minced chervil.
- Arrange on a plate with mushroom cap in the center.
- Garnish with Chervil sprigs.