

Rigatoni with Vegetable Bolognese

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	ounce	dried porcini mushroom
1 1/2	cups	hot water
3		carrot - peeled and chopped
1		onion - peeled and chopped
1		red bell pepper - seeded and chopped
2	cloves	garlic
1/4	cup	olive oil
2	teaspoons	fresh thyme leaf - chopped
1	teaspoon	fresh oregano - chopped
2	teaspoons	salt
1	teaspoon	black pepper
5	ounces	assorted mushrooms - stemmed and chopped
2	tablespoons	tomato paste
1/2	cup	red wine
1/2	cup	mascarpone cheese
1	pound	rigatoni
1/4	cup	parmesan cheese

Place the dried mushrooms in a small bowl and cover with 1.5 cups very hot water. Set aside and let them soften.

Place the carrots, onion, bell pepper, and garlic in a food processor. Pulse until finely chopped but still chunky. Place the olive oil in a large, heavy skillet over medium high heat. Add the chopped vegetables, thyme, oregano, salt, and pepper and cook until tender, about 6 minutes. Strain the porcini mushrooms, reserving the liquid. Add the porcinis, fresh mushrooms, and tomato paste and continue cooking, stirring to dissolve the paste, until mushrooms are softened, about 5 minutes. Add porcini liquid and wine. Bring to a boil, reduce heat to low, and let simmer until reduced by half, about 10 minutes. Add mascarpone cheese and stir until just incorporated.

Cook pasta 8-10 minutes. Drain and reserve 1/2 cup liquid. Add pasta to sauce, adding liquid if needed. Toss with parmesan and serve.