

## Janella's Recipes

30.11.2006

Just for a change Gary cooked one more dish than Janella today!



### Method

### Ingredients

## Gary's Recipes

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Spaghetini with Squid, Cherry Tomatoes & Chilli (Serves 4)



### Method

Soak the porcini in a little warm water until re hydrated, drain and reserve the liquid.

Fry the veal until golden brown, add the sliced onion and button mushrooms. Add the garlic, white wine and reduce by half.

Add the tomatoes and the beef stock. Season with salt and pepper and add the porcini and liquor from the soaking.

Add the thyme and bay leaves. Simmer for 1 1/2 hours or until tender.

Cook the pasta and add to the braise, add the parsley and grate pecorino into and over the pasta. Serve

### Ingredients

- 400g Veal top side
- Olive oil
- 100g dried porcini mushrooms
- 1 onion
- 4 cloves garlic
- 100g button mushrooms
- 150ml white wine
- 1 400gm tin chopped tomatoes
- 200ml beef stock
- Thyme
- Pepper and salt,
- 1 bay leaf.
- 200g pecorino cheese
- 200g penne pasta
- 1/2 cup Chopped flat parsley.