



Mushroom

Tunnel Mushrooms, Fetta and Sun Dried Tomato Ravioli

- 150g** exotic mushrooms, cooked
- 100g** fetta crumbled
- 50g** sun dried tomato
- 1 tbsp** chopped herb
- pasta dough
- egg wash
- flour
- pepper

Combine mushrooms, fetta, tomato and herb together and season.

Roll out pasta dough to 6 or 7 on pasta machine to form sheets.

Place filling on sheets spaced apart and brush with egg wash.

Fold over pasta to form pillows and press down to seal.

Cut formed pillows to get ravioli.

Allow to rest in fridge on floured tray.

Bring plenty of salted water to the boil and place ravioli in gently, cook for approx 4-5 minutes. (longer for raw meat or fish fillings)

Remove from water into bowl and toss with desired sauce and serve with crusty bread and wine

Wine suggestion- any white or a light red such as Pinot Noir.



Robin Murray
Centennial Vineyards
Restaurant

"Satisfaction as a chef is getting your hands dirty in the garden and watching your own food grow. Mittagong is the home of Doctor Noel Arrol's renowned tunnel mushrooms – varieties of exotic mushrooms grown inside a disused railway tunnel. I love to use them in my cooking for their authentic flavour!"

Centennial Vineyards Restaurant
Bowral, NSW

Growing tips for exotic mushrooms:



To start with, keep your mushrooms enclosed in a plastic bag of compost to allow the spawn to mature. The compost will turn frosty white as the mushrooms grow through.

Mist your mushrooms with water every 2-3 days. After two to three weeks mushrooms will begin to form.

When picking, be sure to twist each mushroom out, removing any remaining stump, and fill in the holes with peatmoss.

Keep your mushrooms out of direct sunlight

An easy option when growing mushrooms at home is to purchase a mushroom kit from your local garden retailer.