

# Spaghetti with Mushroom Bolognese

by Kay Chun, Food & Wine Magazine

**Recommended Pairing: 2020 Rose and 2017 Grizzly Grenache**

*The wines served with this should be equally up to the task of standing up to the savory character of the mushrooms and miso while not overpowering the freshness or the tomatoes. This makes our Rose (Grenache based) and Grizzly Grenache the ideal pairings. Our Rose has plentiful, fresh crisp acidity. It even carries a hint of salinity that will help to enhance the complex flavors of this dish. Our Grizzly brings bright red fruit flavors which can soften the tart notes of the tomato sauce and an underlying layer of warm exotic spice that will cling to the earthy flavors and eggplant and mushroom.*

1/4 cup dried porcini mushrooms  
6 tablespoons extra-virgin olive oil  
1 small onion, cut into 1/4-inch dice  
2 medium carrots, peeled and cut into 1/4-inch dice  
1 baby eggplant (8 ounces), peeled and cut into 1/4-inch dice  
1 pound cremini mushrooms, one-fourth sliced, the rest cut into 1/4-inch dice  
8 ounces shiitake mushrooms, stemmed, caps cut into 1/4-inch dice  
5 garlic cloves, minced  
2 tablespoons tomato paste  
1 tablespoon white miso  
One 2-inch chunk of Parmigiano-Reggiano cheese, plus grated cheese for serving  
One 28-ounce can whole peeled tomatoes, crushed  
1 thyme sprig  
1/2 teaspoon turbinado sugar  
12 ounces spaghetti  
2 tablespoons chopped parsley

In a small bowl, cover the porcini with 1 cup of boiling water; soak until softened, about 30 minutes. Finely chop the porcini, discarding any tough bits. Pour off and reserve 1/2 cup of the soaking liquid.

In a large enameled cast-iron casserole, heat 2 tablespoons of the oil. Add the onion and carrots and cook over moderate heat until light golden, about 8 minutes. Add the eggplant and 2 tablespoons of the oil and cook, stirring occasionally, until softened, 8 minutes. Stir in the cremini, shiitake, chopped porcini and the remaining 2 tablespoons of oil and season with salt and pepper. Cook, stirring occasionally, until the mushrooms are golden, 8 to 10 minutes. Stir in the garlic, tomato paste and miso and cook for 2 minutes. Add the chunk of cheese, the tomatoes and their juices, the thyme, sugar and reserved mushroom soaking liquid and bring to a simmer.

Cover and cook over low heat, stirring occasionally, until the sauce is very thick, about 1 hour and 30 minutes. Discard the thyme sprig; season the sauce with salt and pepper.

In a pot of salted boiling water, cook the spaghetti until al dente. Drain, reserving 1/4 cup of the pasta water.

Add the pasta, pasta water and parsley to the sauce; toss to coat. Serve in bowls, topped with grated cheese.