



Mushroom & Creamy Cheese Ragù

By @adelaidewhereshallweeat

2 tablespoons extra virgin olive oil

2 cups mushrooms (any variety)

2 tablespoons butter

1 onion, finely chopped

2 garlic cloves, finely chopped

2 teaspoons thyme, chopped

2 teaspoons rosemary leaves

Chilli flakes, to taste

½ glass **Gomersal Lyndoch Road Shiraz Mataro**

½ cup vegetable stock

3 tablespoons tomato paste

Salt and pepper, to taste

1. Heat olive oil in pan, add onion, garlic and salt, fry until brown.
2. Add mushrooms, cook until mushrooms become tender and the liquid evaporates.
3. Stir through tomato paste and butter.
4. Add vegetable stock and **Gomersal Lyndoch Road Shiraz Mataro**, then cook until liquid evaporates.
5. Before serving add rosemary and thyme.
6. Season with salt and pepper.

Serve with polenta.

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