

[RECIPE]

WARM UP WITH TREVI'S LAMB BOLOGNESE



Chef Peter Scaturro's take on this dish blends fresh flavors into a hearty meal.

Photo: Spencer Burton

Brock Radke

Wed, Jan 22, 2014 (11 p.m.)

Executive chef Peter Scaturro has been manning the kitchen at Trevi since the popular Italian restaurant opened at the Forum Shops 20 years ago. His regulars come from all across the world, and they're expecting the same classic pasta dishes with every Vegas visit. But the chef still manages to put some flavorful twists on the favorites, including his lamb Bolognese served over pappardelle. Scaturro adds wild mushrooms and fresh mint and basil for a blast of brightness in this hearty, perfect-for-winter dish.

Trevi Forum Shops, 735-4663. Sunday-Thursday, 11 a.m.-11 p.m.; Friday & Saturday, 11 a.m.-midnight.

Lamb & mushroom Bolognese

(serves 4 or more)

Ingredients:

2 lbs. roasted lamb shanks

4 oz. diced onion

4 oz. dry wild mushrooms

1 oz. olive oil plus 2 tbsp.

2 cups chicken stock

1 can plum tomatoes in juice

1 tbsp. fresh mint, julienned

1 tbsp. fresh basil, julienned

1 tbsp. chopped garlic

2 tbsp. sugar

1 tsp. kosher salt

½ tsp. coarse black pepper

Method: Heat oven to 350 degrees. Lightly season the lamb shanks with salt, pepper and 1 oz. olive oil and roast in the oven until nicely caramelized, two to two and a half hours.

Place dry mushrooms and 1 cup chicken stock in a stock pot and reduce down to a half-cup. In separate pan, sauté onions and garlic in the remaining olive oil. Add tomatoes, sugar, remaining chicken stock, onions and garlic to stock pot and bring to a boil. Lower heat to medium and skim any foam from the top of the pot. Stir well.

When they're done, add the lamb shanks to the pot and continue to simmer and stir until the meat falls easily off the bone. Use a pole blender to break down the size of the mushrooms, but do not purée.

Remove the lamb shank bones and pick off the meat. Rough-chop the meat and return it to the sauce. Season with remaining ingredients and simmer for 10 more minutes, then serve over pappardelle or other cooked pasta and garnish, if you like, with Parmesan and parsley.

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