



Pappardelle with Wild Mushrooms and Truffle Oil

Makes 10 portions

Ingredients:

2 lbs. Pappardelle Pasta
3 oz. Olive Oil
4 oz. Butter
½ cup Shallots - minced
8 cloves Garlic - minced
2 lbs. Shiitake or other Wild Mushrooms - cut into ¼" slices
To taste Salt and Pepper
2 tsp. Thyme - fresh, minced
1/3 cup Parsley - fresh, minced
2 cup White Wine - dry
2 cup Vegetable Stock
2 oz. Butter - room temperature
4 oz. Cream
1 tbsp. Truffle oil (can add more to taste)

Directions:

Boil the pappardelle in boiling salted water to desired doneness, drain well

While the pasta is cooking:

In a large sauté pan, heat the oil and melt the butter - do not brown

Add the shallots and garlic and cook for 1 minute - do not brown

Add the sliced mushrooms, season with salt and pepper and sauté until the mushrooms are tender. Add the thyme and parsley.

Add the wine - reduce by half

Add the stock and reduce by ¼

Finish the sauce with the room temperature butter, cream and truffle oil

Adjust seasonings if necessary

Add the cooked pasta to the sauce mixture and toss to blend well.