

## PAPPARDELLE WITH FRESH PORCINI

1 PACKAGE OF PAPPARDELLE OR EGG NOODLES  
1 LB OF FRESH PORCINI MUSHROOMS  
2 CLOVES OF GARLIC  
2 SHALLOTS  
FRESH THYME  
WHITE WINE  
RICH CHICKEN STOCK OR VEAL STOCK  
ITALIAN PARSLEY  
PARMESAN CHEESE

WIPE PORCINI WITH A DAMP TOWEL OR A MUSHROOM BRUSH TO REMOVE ANY GRIT. SLICE LENGTHWISE 1/4 INCH THICK. HEAT 3 TBSPS OF OLIVE OIL IN A FRYING PAN OVER HIGH HEAT. ADD MUSHROOMS AND SAUTE A FEW MINUTES A SIDE TILL THEY ARE LIGHTLY BROWNEED.

MEANWHILE, PEEL AND THINLY SLICE GARLIC AND SHALLOTS.

REDUCE THE HEAT TO LOW AND ADD 2 TBSPS OF BUTTER, THEN THE SLICED GARLIC AND SHALLOTS. STRIP THE LEAVES FROM ONE SPRIG OF FRESH THYME AND SPRINKLE OVER THE MUSHROOMS. COOK FOR ABOUT 8 MINUTES, TOSSING MIXTURE EVERY FEW MINUTES.

POUR IN 1/2 CUP OF WHITE WINE. RAISE THE FLAME TO MEDIUM AND COOK, STIRRING, TILL MOST OF THE WINE BOILS OFF. ADD 3/4 CUP OF STOCK AND CONTINUE COOKING ON A LOW FLAME. ALLOW THE LIQUID TO REDUCE BY HALF.

BRING A LARGE POT OF SALTED WATER TO A BOIL. COOK THE PAPPARDELLE 8-10 MINUTES TILL THE PASTA IS AL DENTE. DRAIN THE PASTA, SHAKING THE COLANDER .

PUT THE PORCINI SAUCE INTO THE EMPTY PASTA POT. ADD THE PAPPARDELLE. STIR TOGETHER FOR A MINUTE OR TWO ON MEDIUM FLAME, ADDING MORE STOCK IF NECESSARY.

SPOON INTO A WARM SERVING BOWL. SPRINKLE WITH FRESH-GRATED PARMESAN.

GARNISH WITH CHOPPED PARSLEY AND SERVE.

SERVES 4

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

THE EARTHINESS OF THE PORCINI HERE SHOULD REALLY BE AT THE FOREFRONT, SO I'D CHOOSE A WINE THAT REALLY EMPHASIZES THAT. I THINK THE **2010 CLOS DE TUE BOUEF PETIT BLANC** WOULD DO VERY WELL IN THAT REGARD. IT'S A BLEND OF MOSTLY SAUVIGNON BLANC AND SOME MENU PINEAU FROM THE LOIRE VALLEY, MADE BY THE PUZELAT BROTHERS. THE WINE IS REALLY OUTSTANDING FOR **\$16**, BUT DON'T EXPECT ANY TYPICAL SAUV BLANC FLAVORS LIKE GRAPEFRUIT OR GOOSEBERRY. IT'S ALL MINERAL, WITH SOME SALTINESS, AND EVEN SOME CUMIN CHARACTER. IT'S THE OPPOSITE OF FRUITY AND THIS IS THE POINT, AS THIS IS A RECIPE TO AVOID FRUIT SO YOU CAN REALLY BRING OUT THE UMAMI OF THE MUSHROOMS.