



Maltagliati Mushroom Cream Pasta

Suggested Pairing: 2019 Bon Vivant Pinot Noir

Recipe By Madeleine Fouch, Tasting Room & Hospitality Manager

This recipe is for 6 servings

Ingredients:

- 1 pound of Semolina Flour
- 12 egg yolks
- 1 pound of mushrooms (cremini and trumpet preferred) rough chop to desired bite size
- 2 or 3 cloves of garlic minced
- Extra virgin olive oil
- 2 cups of heavy cream
- 1 cup dry white wine
- 2 sprigs of thyme
- ½ bunch of parsley rough chopped
- ½ bunch of chives small chop

Directions:

Step 1: Place the semolina flour on a countertop and use a mixing bowl to create a pool in the middle. Pour egg yolks in and knead until a firm dough is formed. Add water in small increments as needed to combine. Let rest for at least one hour (covered or wrapped).

Step 2: Using a pasta roller, roll out pasta to desired thickness (5 is what I did). Then cut your maltagliati shapes using a paring knife or fluted pastry wheel. Dust with semolina as needed to keep the dough from sticking. After this is done, get your pasta water bowling with lots of salt!

Step 3: On high heat, add some extra virgin olive oil or butter to a large sauté pan and sear the mushrooms with thyme until the mushrooms are crispy and golden. Salt and pepper as needed. Remove from the pan and set aside.

Step 4: In the same pan, give a healthy splash of extra virgin olive oil and over medium heat add the garlic to sauté till fragrant. Add the wine and reduce till half way. Add the heavy cream and continue to reduce while the pasta is boiling.

Step 5: Boil the pasta for 2 minutes and directly scoop from the pot to the pan and toss in the cream sauce till it coats the maltagliati.

Step 6: Serve with lots of fresh parmesan and chopped herbs! Enjoy with our 2019 Bon Vivant Pinot Noir.