

## Pappardelle with Mushroom Cream Sauce and Roasted Mushrooms



serves 4-6

2 T. olive oil	¼ c. chicken stock
1 T. butter	2 t. fresh thyme or 1 t. dried thyme
1 T. garlic	2 c. cream
½ c. shallots, minced	Salt and fresh black pepper to taste
1 lb. shitake mushrooms, cleaned, stems trimmed off, sliced ¼ inch thick	½ c. Parmesan cheese, grated
1 lb. assorted wild/cultivated mushrooms, sliced ¼ inch if large, or whole if small	10 oz. Pappardelle pasta
¼ c. dry white wine	Lemon zest
	2 T. fresh lemon juice
	Chopped Italian parsley (for garnish)

Heat a large sauté pan over medium-high heat. Add olive oil and butter. Put in shallots and garlic and cook for 1 minute. Add the 1 lb. of sliced shitake mushrooms and cook until slightly softened and browned, stirring occasionally for a total of 10-12 minutes. Add white wine and chicken stock and reduce by half. Add the cream and the thyme, bring to a boil and then simmer 5 minutes. This can be made 2 hours ahead at this point.

When ready to serve, cook pasta and re-heat sauce. Season the salt and pepper to taste and stir in lemon zest, lemon juice and cheese. Toss with Pappardelle pasta. Top with Crispy Roasted Mushrooms (recipe follows) and chopped Italian parsley. Serve with additional grated cheese and of course, a Papapietro Perry Pinot Noir!

### Crispy Roasted Mushrooms

pre-heat oven to 425°

Toss remaining mushrooms (assorted wild) with 2 T. olive oil. Add 2 t. salt and ½ t. black pepper and put on a baking sheet in one layer. Cook until crispy, about 30-35 minutes, stirring once or twice