



Woodsman Pasta

Source: adapted from Rachael Ray

Serves: 6

Prep: 20 min

Cook: 1 hr

Total: 1hr 20 min

Bob and Robin Young, Boise, ID

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Note: Prep all ingredients before you start cooking. It will make the process much easier.

Ingredients:

1 c dried Porcini mushrooms

3 c Beef Stock

3 T Extra-Virgin Olive Oil, plus more to taste

½ lbs Pancetta, fine dice

3 pieces sweet, mild Italian Sausage, cut into rounds

¾ to 1 lbs fresh mushrooms Crimini or combined mixed mushrooms such as hen-of-the-woods/maitake, shitake and Crimini, stemmed, wiped clean and sliced

3 lg Shallots, finely chopped

4 lg cloves Garlic, chopped

4 T fresh Rosemary, finely chopped

Celtic Sea Salt and Red Pepper Flakes to taste (Optional) or Tellicherry Black Pepper

1 c White Wine, Estancia Pinot Grigio

15-oz can diced Fire-Roasted Tomatoes

1½ c Passata (half a jar) or one 14-ounce can tomato puree

½ c Heavy Cream

8.8 oz Pappardelle

1 c grated Pecorino cheese or Pecorino and Parmigiano-Reggiano combined, plus more for passing

Directions:

Place porcini in small pot and cover with stock, bring to low boil, reduce heat a bit and reduce liquid by half, 10 to 12 minutes. Remove the mushrooms with slotted spoon, trying not to mix up the liquid too much and chop. Reserve the mushroom stock.

Bring a pot of water to boil for the pasta.

Heat a large skillet with EVOO, 3 turns of the pan, over medium-high heat. Brown the sausage rounds. Add pancetta and render 2 minutes, add fresh mushrooms and brown with pancetta 5 to 6 minutes, add shallots, garlic and rosemary, and season with salt and red or black pepper. Toss mushrooms 2 minutes more, then add about 1 cup of wine, let it absorb and reduce.

Add reserved mushroom stock and porcini, slowly pouring into the skillet leaving behind the last couple tablespoons to avoid adding the grit from the porcini mushrooms at the bottom of the pot, then add tomatoes and passata or puree, reduce heat to low to simmer. Add cream.

Salt water and cook pasta 1 minute less than package directions to allow for carry over cooking. Reserve ½ cup boiling pasta water and drain pasta. Combine the pasta with about ⅔ of sauce, the cheese and use the pasta water as needed to keep moist, then add a little more EVOO to your taste. Serve pasta topped with remaining sauce and pass extra cheese at table.