



FRESH PASTA WITH CHANTERELLE MUSHROOMS

Serves 4 (plus some leftover noodles)

INGREDIENTS:

Ingredients:

- Fresh made pasta. Recipe from On the Acre
- 6 tbsp butter, divided
- 2 tbsp olive oil
- 3 cups of Chanterelle Mushrooms (about 1/2 pound), brushed clean (halved if large)
- 6 garlic cloves, thinly sliced
- 2 shallots, finely chopped
- 1/4 cup of white wine (rose works too)
- 2 tbsp Crème Fraîche or Mascarpone
- 1 cup grated Parmigiano Reggiano + extra for serving
- 1/4 cup of shopped fresh herbs (thyme, lemon thyme, oregano, parsley, chives), only parsley or thyme works well too
- Salt + Pepper



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

DIRECTIONS:

Pasta

Follow instructions from On the Acre on how to cook the fresh pasta.

Sauce and Assembly

1. Meanwhile, melt 3 tablespoons butter with 1 tablespoon oil in a large skillet over medium-high heat. Add the Chanterelles, season with salt and cook, stirring occasionally until mushrooms are lightly golden, about 5 minutes. If the mushrooms are a bit dry and woody, add a 1/4 cup of water to soften them and cook until the water is fully evaporated. Place the mushrooms in a bowl and set aside. Add remaining 3 tablespoons butter, remaining 1 tablespoon oil in the skillet and the shallots. Season with salt and pepper, and cook, stirring occasionally, until softened and lightly golden, 2 minutes. Add garlic and cook for 1 minute. Stir in wine and cook until liquid is reduced by half, about 1 minute.
2. When pasta is ready add the desired amount of noodles for 4 people in the skillet (you might have some leftover cooked noodles, which you can store for the next day or two to enjoy with your favorite sauce). Add a ladle of the pasta water in the skillet and toss gently to mix the pasta with the sauce. Add the cooked chanterelles, toss and let pasta cook for 2 min to let all the flavors come together. Add the Crème Fraîche or Mascarpone + the Parmigiano Reggiano and toss until the sauce becomes lush and creamy. Add a bit more of the pasta water if it seems dry. Add the fresh herbs and toss until fully incorporated. Taste and add salt and pepper if desired. Divide pasta into 4 pasta bowls and serve with grated Parmigiano Reggiano.