

## Chanterelle Mushroom Tagliatelle

It's fall! After discovering the most amazing chanterelles at Trout Lake Farmer's Market the other day there was no question as to what we would be doing with them. It's sort of like when you come across fresh porcini or fresh truffles; simple is best! I really do recommend making your own pasta it is so much more delicate and delicious than purchased pasta, but...

2 – 3 Main Course Servings

1 batch of 2 egg pasta dough\*\*

1 lb. fresh chanterelles, cleaned & cut in half or quarters  
2 Tbsp. each EVOO & unsalted butter  
2 cloves garlic, peeled & lightly crushed  
½ cup dry white wine, preferably Italian  
Salt & freshly ground black pepper to taste  
½ cup Parmigiano Reggiano  
2 – 3 Tbsp. chopped fresh Italian (flat-leaf) parsley  
1 Tbsp. butter to finish the pasta

Place a large serving bowl into a preheated 180 F oven to warm.

Bring a large pot of water to the boil.

Meanwhile, in a large saucepan, melt the butter & the EVOO over medium heat; add the garlic & sauté until golden on all sides; remove & discard the garlic. Raise the heat to medium-high; add the mushrooms & sauté until softened; add the wine & reduce by half; season to taste with salt & pepper; place on very low heat to keep warm while cooking the pasta.

Add 1 – 2 Tbsp. salt to the pot of boiling water, then add the pasta; stirring to separate the pasta; cook for approximately 2 minutes, then test to see if it is done (don't overcook the pasta). Reserve 1 cup of the pasta cooking water & set aside; add a few tablespoons of the reserved water to the mushroom sauce; & turn up the heat to medium-high. Drain the pasta; add to the mushroom sauce, tossing to combine; adding some of the reserved pasta cooking water if it seems too dry; add the tablespoon of butter; remove the pan from the heat & stir in half of the Parmigiano, tossing to combine; taste & adjust seasoning if necessary. Place the pasta into the heated bowl & serve immediately, passing more of the Parmigiano.

Buon gusto!