

Penne alla Boscaiola (Pasta With Mushrooms & Truffle Oil)

Serves 4

Nothin' says lovin' like a plate of pasta, porcini and truffles.

1/4 ounce dried porcini mushrooms

1 1/2 cups hot, but not boiling, reduced-sodium vegetable or chicken broth

2 to 3 tablespoons extra virgin olive oil

5 shallots, chopped

3 cloves garlic, chopped

8 to 10 ounces fresh white or brown mushrooms, chopped

1 cup dry white wine

1 pound penne pasta

2 tablespoons butter or extra virgin olive oil, as desired

1 tablespoon chopped chives

A few generous sprinkles of good truffle oil, to taste (optional)

Sprinkle of truffle salt (optional)

Freshly grated Parmesan cheese, as desired; and/or truffled pecorino (optional)

Instructions: In a heatproof bowl, combine the dried porcini with the hot broth. Cover and let plump up for about 30 minutes or until they are hydrated and cool enough to handle. Swish mushrooms to dislodge grit, removing any large pieces. Remove mushrooms from the liquid, squeeze with your hands, then place in a bowl; reserve the broth. Chop mushrooms to roughly $\frac{1}{4}$ - to $\frac{1}{2}$ -inch pieces.

Strain the broth or carefully pour off and reserve, discarding the grit. Pour olive oil into a large skillet over

medium heat; add shallots and garlic and lightly sauté. Increase the heat to medium-high and add the fresh mushrooms; cook until lightly browned in spots, a few minutes. Add to the rehydrated mushrooms.

Pour the wine into the pan and cook over high heat until reduced to about half; add the mushroom soaking broth and continue cooking until again reduced by about half. Return all the mushrooms to the pan, warm through, and remove from the heat.

Meanwhile, cook pasta according to package instructions, to the al dente stage. Drain, reserving about $\frac{1}{2}$ cup of the pasta water.

Return the skillet of mushrooms to the stove over medium heat. Add the drained pasta, tossing together quickly with a little of the reserved pasta water as needed. Remove from heat, adding butter or extra virgin olive oil, a sprinkle of chives, truffle oil and truffle salt (if using). Finish with the cheese and serve immediately.

Per serving: 621 calories, 17 g protein, 93 g carbohydrate, 15 g fat (5 g saturated), 16 mg cholesterol, 170 mg sodium, 7 g fiber.



Wine pairing: Wine pairing: Choose your wine to reflect the amount of truffle oil and truffle salt you use. More truffle character will want a wine like Spanish Garnacha (Grenache) or New Zealand Pinot Noir.