

TAGLIATELLE CON
FUNGHI

*Recipe by Davies Vineyards,
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PAIR WITH:
"ANDERSON VALLEY"
PINOT NOIR

INGREDIENTS

- 1 pound Shitake mushroom, sliced thinly
- 1 pound cremini mushroom, sliced thinly
- 4 medium shallots, finely diced
- 8 cloves of garlic, minced
- Grated or sliced truffle cheese (preferably Sottocenere al Tartufo)
- 1 tablespoon Extra Virgin Olive Oil
- 3 tablespoon butter
- Salt and pepper to taste
- 1 pound tagliatelle (or fettucine)

PREPERATION

- In a shallow and wide no-stick pan, add the olive oil and 2 tablespoon butter and heat on medium high. Add the shallots and sauté for about 2 minutes. Add the garlic and continue sautéing for another 2 minutes. Add the mushrooms and sauté on medium high for about 2 to 4 minutes. Lower the heat to medium low and continue sautéing for about 20 minutes, until the mushrooms have cooked, the moisture released by the mushrooms has evaporated, and everything has caramelized together. Add salt and pepper to taste as you continue to cook.
- In the meantime, cook the pasta according to directions until it is al dente. Reserve about a cup of pasta water. Add the cooked pasta into the mushroom pan, tossing it with mushroom off the heat. Finish off with the remaining tablespoon of butter.
- Plate and top off with truffle cheese.
- If on low carb diet, pan sear thinly pounded chicken breast, top them with the mushrooms and truffle cheese.
- The mushrooms can also be used as bruschetta topping with softened goat cheese.