



Fettuccine ai Funghi Porcini

Porcini Mushroom Fettucine

Ingredients(4 people):

- 400 gr. (14 oz.) Fresh Fettuccine
- 1 tsp kosher salt, plus more for cooking pot and to taste
- ¼ cup extra virgin olive oil
- 450 gr. (16 oz.) fresh porcini mushrooms, trimmed and sliced
- 4 cloves garlic, crushed and peeled
- Freshly ground black pepper, to taste
- 2 tbsp unsalted butter
- 3 tbsp chopped fresh Italian parsley
- ¾ cup chicken stock
- ½ cup grated Grana Padano

Preparation:

1. Bring a large pot of salted water to boil or the pasta.
2. Add 2 tablespoons of the olive oil to a large skillet over medium-high heat.
3. When the oil is hot, add half of the mushrooms and garlic, and season with ½ teaspoon salt and some pepper.
4. Cook until the mushrooms are lightly browned on both sides, about 4 minutes. Do not stir the porcini, or they will break; rather, turn them gently with a spatula.
5. Transfer the porcini to a plate, and proceed as before with the remaining oil, garlic, porcini, salt and pepper.
6. Discard the excess oil from the skillet, and over medium heat, return all of the porcini to the pan; add the butter and parsley.
7. Adjust the seasoning, add the stock, and simmer until the mushrooms are tender, about 5 minutes. Meanwhile, add the pasta to the boiling water.
8. As soon as the pasta is done, about 1 to 1 ½ minutes after it returns to a boil, gently remove with tongs and a spider to the sauce.
9. Add a little pasta water if the sauce seems dry.
10. Sprinkle with the grated cheese, toss and serve.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

<http://www.inromecooking.com>

inromecooking@gmail.com

tel. +39 06.68805375; mob. +39. 3883646013

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tel. +39 06.68805375; mob. +39. 3883646013