

Tagliatelle ai Funghi Porcini

Remember that you can keep your tagliatelle for a month before cooking it. Keep it in a cool, dry place. I keep mine uncovered, but you might have critters in America. Maybe it's best to buy it pre-made. Do they have pasta there?

*2 pounds fresh porcini mushrooms
1/3 cup olive oil
4 garlic cloves, crushed
1/2 cup dry white wine
3 or 4 fresh nepitella sprigs
Salt and freshly ground pepper
1 pound tagliatelle
2 tablespoons butter
Freshly grated Parmigiano-Reggiano cheese*

Cut away the tips of the mushroom stems and thinly slice them lengthwise.

Over medium heat, warm the olive oil. Add garlic and sauté about 2 minutes (until golden). Remove and discard garlic.

Add mushrooms and stir about 3 or 4 minutes with wooden spoon until soft.

Increase heat to high, add wine and nepitella and cook for 3 minutes, stirring occasionally.

Reduce the heat to low, season with salt and pepper and continue to cook, stirring often, for another 15 until mushrooms are cooked and liquid has evaporated. Remove mushrooms from heat and stir in butter. Add pasta and toss.