CREAMY MUSHROOM
PASTA

Trefethen

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INGREDIENTS

4 Tbsp Trefethen extra virgin olive oil

1 lb mixed mushrooms (maitake, oyster, crimini, and/or shiitake), cut into bite-size pieces

kosher salt

2 medium shallots, finely chopped

1 lb spaghetti or bucatini

1/2 cup heavy cream

1/3 cup finely chopped parsley

2 Tbsp unsalted butter, cut into pieces

1/2 cup Parmesan, finely grated, plus more for serving

black pepper, freshly ground

parsley for garnish, if desired

PROCEDURE

1. Heat 2 Tbsp olive oil in a large pot over medium-high heat. Cook half of mushrooms in a single, undisturbed layer until edges brown and start to crisp, about 3 minutes. Continue cooking mushrooms, tossing occasionally, until all sides are brown and crisp, about 5 minutes more. Using a slotted spoon, transfer mushrooms to a plate and season with salt. Repeat with remaining oil, mushrooms, and more salt.

2. Reduce heat to medium-low and return all mushrooms to the pot. Add shallots and cook, stirring often, until shallots are translucent and softened, about 2 minutes.

3. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente, about 2 minutes less than package directions.

4. Using tongs, transfer pasta to pot with mushrooms. Add cream and 1 cup pasta cooking liquid, increasing heat to medium until mixture is simmering. Continue to cook, tossing constantly, until pasta is al dente and liquid is slightly thickened, about 3 minutes.

5. Remove pot from heat. Add parsley, butter, Parmesan, and a generous amount of pepper, tossing to combine. Taste and season with more salt if needed.

6. Divide pasta among bowls and top with more Parmesan and parsley, if desired.

TREFETHEN WINE PAIRING

Dragon's Tooth: *Rich, yet fresh and bright, this wine is incredibly enchanting. The nose features intense aromas of dark brambly fruit and layers of cinnamon, violet and vanilla. Balanced and supple on the palate, the finish is mouthwateringly smooth.*