

Pappardelle ai Funghi (Pappardelle with Mushrooms)

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Perfect for the long winter nights, porcini mushrooms give this Tuscan pasta a rich, nutty taste and a meaty depth of flavor.

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Yields: 4 servings

- 1 package of pappardelle by Pastificio Toscano (\$6.80 [\\$3.40 at Eataly](#) [2])
- 1 jar of sliced porcini mushrooms in oil by Piemonte Fungo (\$8.80 [\\$4.40 at Eataly](#) [2])
- 3 tablespoons extra virgin olive oil
- 3 cloves garlic
- 4 sprigs of thyme, freshly chopped
- Sea salt, to taste



Optional: 1 tablespoon of butter

Optional: 3 tablespoons of Parmigiano Reggiano, freshly grated

Bring 6 quarts of water to a boil, and add salt until the water is as salty as the sea. Drop the pasta in the pot, and cook until it is al dente (according to package instructions).

Meanwhile, get the sauce started. First, strain the oil from the mushrooms, and discard. Then, in a 12-14-inch sauté pan, heat the extra virgin olive oil over medium-high heat. Add the garlic, and cook until brown. Add the mushrooms to the sauté pan, and cook until they have given up most of their water, about 9-10 minutes. Add 3 sprigs of the thyme, then reduce the heat to medium. Add 3 tablespoons of water from the cooking pasta pot to the sauce, then cook for 5 more minutes, until the mixture is of a saucy consistency. If desired (and why not?), add the butter and stir until combined. Remove the thyme and cloves of garlic, and discard.

Drain the pasta, and add the pasta to the sauce. Toss over medium heat for 1 minute to coat the pappardelle evenly. Stir in the Parmigiano Reggiano, if desired (again: why not?), then add the thyme from the fourth sprig.

Taste, and adjust the seasoning with salt, if needed. Divide the pasta evenly among four warmed bowls, and serve immediately.

Buon appetito!

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