



CLUB TESTAROSSA

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TESTAROSSA
WINERY
LOS GATOS CALIFORNIA

Black Truffle Pappardelle with a Wild Mushroom Cream Sauce

Paired with our 2007 Rosella's Vineyard Pinot Noir

Pappardelle pasta or pasta of your choice
¾ oz. dried porcini mushrooms
1 c. boiling water
2 T. olive oil
2 T. butter
1 yellow onion, chopped
2 cloves garlic, minced
1 pound fresh assorted wild mushrooms, sliced
1 c. beef stock
1 c. heavy cream
1 T. fresh thyme, chopped
¼ c. parsley, chopped
salt and pepper to taste
2 t. black truffle oil
black truffle shavings

To make the sauce: Add the dried porcini mushrooms to 1 cup of boiling water. Allow to stand for 20-30 minutes. While the sauce is being prepared, bring the pasta-cooking water to a boil. Heat the olive oil and butter in a 12" sauté pan. Add the chopped onion and sauté for about 5 minutes until onion is soft and translucent. Add the sliced mushrooms and sauté until tender and the mushrooms give up their liquid. Add the garlic and sauté for another minute.

Remove the porcini from their soaking liquid and give them a gentle squeeze to remove as much liquid as possible. Carefully pour off the soaking liquid and reserve, being careful to decant off any sediment in the bottom of the dish. Chop the porcini and add to the mushroom mixture. Add the stock and the soaking liquid, bring to a boil, and reduce the liquid to about 1/3 cup. While the liquid is reducing, cook the pasta for 4-5 minutes, remove and drain.

When the liquid is reduced, add the cream, the thyme, and the parsley, and reduce until a pleasing sauce consistency is reached. You will probably have about 1 cup of liquid with your mushrooms. Taste and adjust seasoning with salt and pepper. Combine the mushroom sauce mixture with the cooked pasta. Plate the pasta and sauce, and garnish with some fresh parsley, some truffle shavings and a drizzle of truffle oil. Serve immediately.

Pour a glass of our 2007 Rosella's Vineyard Pinot Noir and enjoy!

Serves 4

Recipe by Doug Appelt, Club Testarossa Member