

Wild Mushroom & Truffle Oil Pasta

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 40 minutes

Step 1: Preparing Your Mise en Place

- 3 cups assorted fresh wild mushrooms*
- 1 shallot (approx. 2 tbsp)
- 2 to 3 cloves garlic
- 1/2 bunch fresh chives (approx. 1/4 cup)
- 1/2 cup white wine or vermouth
- 3/4 cup stock
- 1 tbsp truffle oil** (or to taste)

To prepare your mise en place, first wipe clean the mushrooms, remove any tough stems, and cut into large bite-sized pieces.

*Note: Mushrooms such as chanterelle, oyster, shiitake, cremini, porcini, morel, etc., all work well.

Next, mince the shallots, garlic and chives and set aside. Lastly, measure out the wine (or vermouth) and stock and gather the truffle oil.

**Note: Generally truffle oil is sold as “truffle infused extra-virgin olive oil”—for this reason, you may need to use a fair bit of oil to achieve a nice rich truffle flavor. Alternatively, if you happen to have some black truffles, you could also shave a bit over the pasta just before serving.

Step 2: Cooking the Dish

- 1 to 2 tbsp extra-virgin olive oil
- sea salt, to taste
- freshly ground black pepper, to taste

*Note: Be sure to heat the water for the pasta before you start cooking the dish.

To cook the dish, heat a large sauté pan over medium to medium-high heat. Once hot, add the oil, followed by the mushrooms and season with salt and pepper. Cook the mushrooms until they release their moisture and start to caramelize.

In the meantime, depending on the type and shape of pasta you are using, you may want to cook the pasta at the same time as the mushrooms.

Once the mushrooms have started to brown nicely, add the shallots and cook for another minute or so. Then add the garlic and sauté for another 30 seconds. Next, deglaze with the wine and let reduce by about half. Then add the stock and let reduce by about a third.

Hopefully, your pasta is done at this point as well. If not, turn off the heat and wait for the pasta to finish cooking.

Step 3: Cooking the Pasta

- 300 to 400 g gluten-free spaghetti noodles*
- 6 L/qt cold water
- salt (1 tsp salt per L/qt of water)

*Note: Regular pasta can be used instead of gluten-free pasta, if desired. The type or shape of pasta you use is up to you.

How much pasta you cook depends on how hungry people are. As a guide, you should allow 75g to 115g (3oz to 4oz) dried pasta per person.

To cook the pasta, follow the cooking times on the package. Just be sure to use plenty of boiling, salted water and cook until al dente (if using dried pasta).

Once the pasta is al dente, reserve a cup of the cooking liquid and then drain.

Step 4: Serving the Pasta

- truffle oil, to finish

To serve the pasta, add the chives and truffle oil to the mushrooms and taste for seasoning. Add, more salt, pepper and/or truffle oil, if needed.

Lastly, add the drained pasta directly to the mushrooms. If the pasta looks a bit dry, add a bit of the reserved pasta water and gently toss to combine.

Serve immediately in warmed pasta bowls. Drizzle with a bit more truffle oil, if desired and enjoy!