



Show-Stopping Mushroom Pasta

Serves: 6

Prep time: 10 min

Cook time: 25 min

INGREDIENTS:

- 17 ounces of pasta - fusilli, vesuvio or other curly pasta
- 16 ounces of cremini or white button mushrooms
- 1 tablespoon of grapeseed oil
- 3 tablespoons of unsalted butter
- ¾ cup of heavy whipping cream
- Grated rind of 2 lemons
- 3 tablespoons of fresh chopped parsley
- 1 tablespoon of flour
- Grated fresh parmesan
- 1 tablespoon of freshly ground pepper
- Kosher salt to taste

TOOLS:

- Chantal 10" Fry Pan with Ceramic Coating
- Chantal 6 Quart Casserole/ Stockpot with Glass Lid



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PROCESS:

1. Boil 4 - 5 quarts of water using the 6 quart casserole, once at a rolling boil, add one cup of salt.
2. Put the pasta into the water and cook until tender.
3. Drain the water and save 2 cups of this starchy water (you will need it later.)
4. Cut up mushrooms into any size you wish.
5. Sauté mushrooms in grapeseed oil until browned using 10" Fry Pan.
6. Add 2 tablespoons of butter to the mushrooms.
7. Sauté at a low heat until the butter is browned.
8. Add 1 tablespoon of flour into the butter and mushrooms, stir for another 1 - 2 minutes.
9. Slowly add 1 cup of the salty, starchy water and whisk until you have a rich sauce.
10. Taste sauce, and when it is salty enough, stop adding the starchy water.
11. Add $\frac{1}{2}$ - $\frac{3}{4}$ cup of heavy cream, continue to stir until thickened to preference.
12. Pour the sauce and pasta back into the empty 6 quart casserole and stir together.
13. Warm for several minutes and cook until the noodles have reached your preferred level of "doneness."
14. Serve pasta with fresh parsley, grated parmesan, and grated lemon rind.