

Pappardelle alla Boscaiola

Serves 6

Ingredients

500gm home made pasta
250gm field mushrooms sliced
1 large brown onion, finely diced
2 garlic cloves, finely diced
4 Italian sausages
800g tin of peeled chopped tomatoes
Sea salt and pepper

50g dried porcini mushrooms
½ cup olive oil
200ml cream
250ml red wine
1 small red chilli diced
120g Parmesan cheese

Method

Soak the dried mushrooms in 1 ½ cups of warm water for about 10 minutes. Strain the water to use in the sauce and put the porcini mushrooms aside. You want to push the sausage meat out from its skin and cut into 2cm lengths. Heat olive oil in a frying pan, add onion, salt and pepper and sauté on a medium heat for 3 minutes, add sausage, field mushrooms, garlic and chilli and sauté for another 5 minutes until sausage has browned and mushroom is cooked. Deglaze with red wine and leave to simmer until wine has reduced. Add the strained mushroom water, the porcini mushrooms, and canned tomatoes.

Simmer on a low heat for about 30 - 40 minutes, until the liquid has reduced and become a good saucy consistency. Add the cream and leave to simmer for 3 - 5 minutes and taste sauce to check seasoning. Adjust with salt and pepper, or some more chilli if you want a bit more heat.

Cook pasta in a pot of boiling salted water until al dente. Fresh pasta cooks very fast, the pappardelle will only take about 4 or 5 minutes to cook. Put pasta into the sauce and toss well until the pasta is coated well with sauce. Serve with grated parmesan cheese.



Fresh Pappardelle Pasta

Ingredients

250 g unbleached plain flour
250 g semolina
4 eggs
3 egg yolks
1 tblsp EVOO, if needed
15 g salt

Method

Place flour and semolina into a large mixing bowl and mix in salt; make a well in the centre. Whisk the eggs and egg yolks together and pour them into the well, using a fork to combine with the flour and semolina. Work pasta into a ball with your hands; if it appears to need a little more liquid, add the EVOO. Knead pasta on a work bench for at least 10 minutes until it has a smooth and shiny texture. Wrap the dough in cling wrap and rest on bench for 30 minutes.

Divide the pasta into six and flatten out a portion with your hand so that it will fit through the widest setting of your pasta machine. Pass through this wide setting 6 times, continually folding edges into a neat rectangle. Reduce the setting by one each time and pass the pasta through at least twice on that setting, lightly flouring the pasta if it is becoming a little sticky. Use a paring knife to trim the edges so that you keep it a uniform shape. Once the pasta reaches about 25-30 cm on about the fourth or fifth setting cut the pasta sheet in half and continue feeding it through until you hit the second last setting. Feed it through one time and you should have a sheet of pasta about 8-10 cm wide and 20 cm long. Set aside on a lightly floured tray with a damp tea towel resting on the top. Once you have rolled out all the pasta, you need to cut the sheets into 2 cm widths for pappardelle, and store covered on a tray until ready to cook.

