

Pappardelle with Funghi and Olio di Tartufo

Serves 6

Fresh pasta – approximately 80 -100 gm per person
600 gm field mushrooms sliced
2 cloves garlic crushed
40 - 60 ml white truffle oil.
¼ cup fresh Italian parsley roughly chopped

sea salt and white pepper
1 cup chicken stock
¼ cup white wine
¼ cup olive oil
Reggiano parmesan for the table

Method

Heat olive oil to a medium heat in a heavy based fry pan, add mushrooms, season with salt and pepper and sauté for 3-5 mins over a medium heat. Add in your garlic and cook for a couple of minutes and then deglaze the pan with white wine. Once the wine has reduced add in the chicken stock and continue to cook the mushrooms on a low heat for 15 – 20 minutes. If you need more liquid to stop the mushrooms from sticking just add some water as needed.

Cook pasta in boiling salted water until al dente, strain into a colander. Place the pasta back into the pot, add sautéed mushrooms, parsley and truffle oil. Toss well and taste to check that it is seasoned well. Allow people to shave parmesan on top, however it is not necessary as the flavour of the truffle is outstanding.

NB White truffles are far superior to black truffles, so be sure that you buy white truffle oil rather than black.

Fresh Pappardelle Pasta

250 g unbleached plain flour
250 g semolina
4 large eggs

3 egg yolks
1 tblsp extra virgin truffle oil if needed
10 g cooking 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 5 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.

