

Porcini Fettuccine with Truffled Pecorino Mushroom Medley paired with Davis Estates Zephyr

INGREDIENTS:

Porcini Fettuccine

3-4 pounces finely ground Porcini Powder
2½ cups AP Flour
2 whole eggs
4 egg yolks
1 teaspoon salt

Garnish

Grated black truffle
Chopped chives
Pecorino
Parmesan

SERVES: 6

Truffled Pecorino Mushroom Medley & Sauce

2 tablespoons unsalted butter
1 tablespoon good olive oil
1½ pounds mixed mushrooms, sliced 1/4-inch thick
1 cup heavy cream
6 ounces black truffle butter
½ cup freshly grated Parmesan
Truffle pecorino, hard cheese

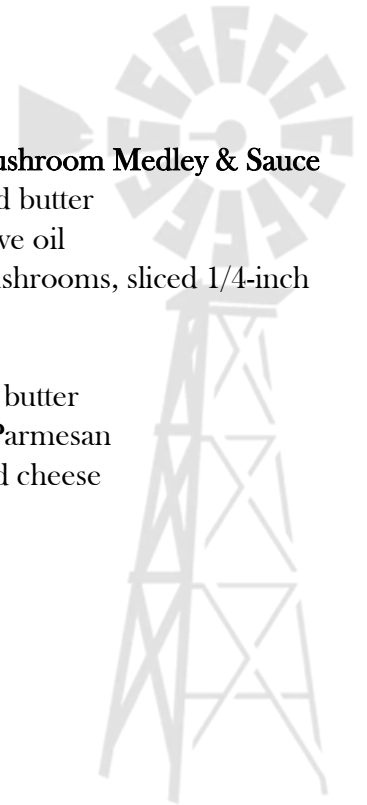
METHOD:

Porcini Fettuccine

- In a food processor, pulse porcini powder, flour, and eggs together.
- The dough will look loose, you'll want to use your hands to see how the dough comes together.
- Once you've got the right consistency, ball the dough in the center of your board and knead it a couple times to make a smooth ball.
- Cover your dough ball with plastic wrap and let it rest for 20-30 minutes.
- Once rested, using a pasta roller, roll your dough so it is flat.
- Using a pasta machine, flatten dough through one pass. Fold it back onto itself in three parts like an envelope. Alternate the fold when it goes back into the machine. Start on "1" and pass twice until you get to number "9".
- Cut your pasta to your desire! Once pasta is cut, sprinkle flour on top to keep pasta from sticking until ready to boil.

Truffled Pecorino Mushroom Medley & Sauce

- Add 1 tablespoon of salt to a large pot of water and bring it to a boil.
- Meanwhile, melt the butter and olive oil in a large sauté pan over medium-high heat.
- Add the mushrooms and sauté for 8-10 minutes, stirring, until the mushrooms are cooked and start to brown.
- Transfer the mushrooms to a bowl and rinse out the pan.
- Pour the cream into the sauté pan and heat it over medium heat until it simmers.
- Add the truffle butter, parmesan, and ½ teaspoon pepper, lower the heat to low and whisk the butter until it melts.
- Keep warm over very low heat.



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- Meanwhile, add the pasta to the boiling water and cook for 1 to 2 minutes then drain the pasta in a colander
- Add your cooked pasta and mushrooms to the truffle cream and toss.

To Finish

On a warm plate, plate a generous amount Porcini Fettuccine with Truffled Pecorino Mushroom Medley. Garnish with your desired garnish and serve immediately with a glass of Zephyr.