



Pappardelle ai Funghi - Pappardelle with Wild Mushroom Ragù

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Toscana is celebrated for a rustic cuisine that showcases simple ingredients in flavorful dishes, like this recipe for handcrafted pasta ribbons cooked in a wild-mushroom ragù.

COURSE: Primo piatto

DIFFICULTY: Easy

PREPARATION TIME: 45 minutes

Yields: 4 servings

1 pound pappardelle

1 pound mixed mushrooms (such as porcini, cremini, oyster, shitake or maitake), stems removed & sliced



4 tablespoons extra virgin olive oil
1 medium Spanish onion, finely chopped
2 cloves garlic, finely chopped
½ cup dry white wine
2 teaspoons thyme, freshly chopped
1 teaspoon fresh lemon juice
2 tablespoons parsley, chopped
Salt & freshly-ground black pepper, to taste
Parmigiano Reggiano, freshly grated, for serving

In a 12-14-inch sauté pan, heat the extra virgin olive oil over high heat until it is smoking. Add the chopped onion and garlic and cook them over high heat for 5 minutes, until the onions are a light golden brown. Add the chopped mushrooms, and continue cooking until they have given up most of their water, about 9-10 minutes. Add the wine, thyme, salt, and pepper, to taste, then reduce the heat to medium. Cook the sauce for 5 more minutes, until the mixture is of a ragù consistency.

Bring 6 quarts of water to a boil, and add 2 tablespoons of salt. Drop the pasta in the pot, and cook it until al dente. Drain the pasta, reserving the cooking water, and add the pasta to the ragù.

Add the pasta to the pan with the mushroom ragù, and toss. Add the lemon juice and parsley, and toss over high heat for 1 minute to coat the pappardelle evenly, adding a ladleful of pasta water if needed.

Check the seasoning for salt and pepper, and adjust, if necessary. Divide the pasta evenly among four warmed pasta bowls, top each dish with the freshly-grated Parmigiano Reggiano, and serve immediately.

Buon appetito!

This recipe was first published courtesy of **Eataly Magazine**.

Find the original recipe [here](#) [2]



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