

Wild Mushroom Fettuccine with Ricotta & Prosciutto Chips

Serves 4:

Ingredients

1 pound assorted mushrooms, like cremini, button, shiitakes
3 to 4 shallots, finely chopped, about 1/2 cup
2 to 3 thyme sprigs
2 tablespoons olive oil
2 tablespoons butter, divided
kosher salt and freshly ground black pepper
1/2 cup dry white wine
2 cups veal, chicken, or vegetable stock

2 teaspoons lemon zest
1 pound fettuccine
4 slightly thick prosciutto slices
1 cup fresh ricotta
1 tablespoon chives, finely chopped

Preparation

Use a soft brush or a damp paper towel to brush away any excess dirt on the mushrooms.
Trim stems and chop mushrooms into similar size chunks or wedges.
Finely chop shallots.

In a large sauté pan over medium flame, heat olive oil and 1 tablespoon butter until shimmering.
Add the shallots and cook, stirring occasionally, for 3 to 4 minutes until translucent.

Add mushrooms and thyme and sauté, without disturbing, until mushrooms are browned on one side.
Toss mushrooms in the pan and season with kosher salt and freshly ground black pepper.
Continue to sauté for 3 to 4 minutes.

When the mushrooms have cooked down and released their juices, add the dry white wine and bring to a boil. Reduce the wine by half, then add the veal, chicken, or vegetable stock. Lower the heat to medium-low and cook for 5 minutes until sauce cooks down a bit and is slightly thickened.

Make Prosciutto Chips: preheat oven to 400 degrees.
Place prosciutto slices on a parchment lined baking sheet.
Place in oven to crisp up for 10 to 12 minutes.
Remove from oven and allow to cool before handling.

In a large pasta pot, bring 5 to 6 quarts of water to boil over high heat.
Add a small handful of sea salt and then place fettuccine in the water.
Bring back to the boil and cook pasta according to package directions, stirring often.
Be sure not to overcook fettuccine--it should have a bit of bite when you taste it.

Add 1 tablespoon of butter in knobs to pan to add gloss and thickness to mushroom sauce.
If you want to loosen the sauce a bit, add some of the pasta water, and stir in lemon zest.
Taste and season with kosher salt and freshly ground black pepper.

Drain pasta and add it directly to mushroom sauce in the pan.
Toss to coat the pasta thoroughly with sauce.
Spoon pasta and mushrooms into bowls.
Top with a dollop of fresh ricotta and garnish with chopped chives and freshly cracked black pepper.
Lay a prosciutto chip across the top of each bowl and serve.

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