



Total Locals Club

Recipes for pairing with Total Locals
Club January 2011 Selections

www.tastelocalwines.com

707. 857.4900

Pappardelle with Mushrooms and Tomato Cream Sauce

Pair with Peterson II Granaio 2008, a Super-Tuscan Style Sangiovese Blend
Serves 6

Ingredients

½ oz *or* ¼ cup dried porcini mushrooms ½ cup hot water
3 tablespoons extra virgin olive oil
1 medium onion, chopped
2 oz sliced pancetta, chopped
1 large garlic clove, minced
10 oz fresh white mushrooms, thinly sliced
⅓ cup medium-dry Sherry
1 (28 to 32-oz) can whole tomatoes in juice, chopped,
reserving juice
2 Turkish bay leaves or 1 California
½ teaspoon salt
¼ teaspoon black pepper
2 cups heavy cream
1 lb dried pappardelle or fettuccine
⅓ cup chopped fresh basil leaves
½ cup chopped fresh flat-leaf parsley
2 oz or 1 cup finely grated Parmigiano-Reggiano cheese

Directions

Soak porcini in hot water until softened, about 30 minutes. Lift out porcini, squeezing excess liquid back into bowl, then rinse porcini to remove any grit and finely chop.

Pour soaking liquid through a sieve lined with a dampened paper towel into a small bowl and reserve.

Heat olive oil in a 4 to 5-quart heavy pot over moderately high heat until hot but not smoking, then saute onion and pancetta, stirring, until golden, about 6 minutes. Add garlic and fresh mushrooms and saute, stirring, until liquid mushrooms give off is evaporated and mushrooms are lightly browned, about 5 minutes. Stir in porcini, reserved soaking liquid, and Sherry and boil, uncovered, until most of liquid is evaporated, about 5 minutes.

Stir in tomatoes with juices, bay leaves, salt, and pepper and bring to a boil

Stir in cream, then reduce heat and simmer, uncovered, stirring occasionally, until thickened, about 45 minutes.

Discard bay leaves.

Cook pappardelle in a 6 to 8-quart pot of boiling salted water until 'al dente', then drain.

Stir basil and parsley into sauce, then toss pappardelle with just enough sauce to coat.

Serve with cheese.

