



## INGREDIENTS

### PAPPARDELLE

- 2 cups of 00 flour
- 2 pinches of kosher salt
- 12 egg yolks
- 1 cup of semolina flour for dusting

### SAUCE

- 3 cups of mixed dried mushrooms
- 2 TBSP of unsalted butter
- 2 whole garlic cloves
- 2 TBSP of olive oil
- 1 cup of white wine
- 1 cup of the mushroom water

## HOMEMADE PAPPARDELLE WITH MUSHROOM SAUCE

By Caterina Romano's kitchen

## DIRECTIONS

1. In a bowl of a stand mixer fitted with a hook, add and aerate the flour and then add the salt.
2. Add the egg yolks and continue mixing at lower speed. If the pasta dough is too dry, just add another egg yolk.
3. When the dough collects around the hook, the dough is ready.
4. Collect the dough into a ball, wrap in plastic and allow to rest for 40 minutes.
5. Divide the dough into 3 portions using only one portion at a time. Pass the dough in a pasta maker starting with level 1 and continue until level 6.
6. Cut the outstretched pasta dough into strips of 12"-14" long. Sprinkle the dough with semolina flour to prevent the dough from sticking. Fold the dough strips and using a pasta cutter or sharp knife, cut into 1" wide slices. Unwrap the noodle and gently toss to separate. Place on a pasta rack until ready to cook.
7. Place the dried mushrooms in a bowl, cover them with warm water and keep them submerged for 10 minutes.
8. Drain the rehydrated mushrooms and keep the water.
9. In a large skillet set at medium-high heat melt the butter, add the olive oil and the garlic. Add the mushrooms and sauté for 6 minutes. Add the wine and cook until it reduces to half and the alcohol has evaporated.
10. Add the mushroom water to the sauce and simmer at low heat for 25 minutes.
11. Bring a pot full of salted water to boil over high heat. Add the pappardelle and cook for 2-3 minutes.
12. Add two tablespoons of the pasta water to the sauce.
13. Transfer the cooked pappardelle into the sauce, mix & allow to cook for another minute. Add two TBSP of parmiggiano Reggiano and serve.

**ENJOY THE PAPPARDELLE WITH MUSHROOM SAUCE**