



TAGLIATELLE & MUSHROOMS

- 2 cups mushrooms (porcini, cremini, or shiitake), coarsely chopped
- Half a medium onion, finely chopped
- 2 tablespoons olive oil
- 1 cup water
- 1/2 cup dry white wine
- 3 tablespoons tomato paste
- salt and pepper to taste
- fresh tagliatelle or dry fettuccine (3 - 4 ounces dry pasta per person)
- 1/2 cup freshly grated parmigiano

- 1 *Put sufficient water into your pasta pot along with some sea salt or kosher salt. Water takes awhile to boil. You can always drop the temperature on the pasta water down if it comes to a boil before you are ready to cook the pasta.*
- 2 *Cook the onion and mushrooms in the olive oil over a medium high heat for about four minutes, stirring from time to time. Add the water and the wine, continue cooking until liquid is reduced by half or more. Be sure your pasta water is heating.*
- 3 *Then add the tomato paste. Drop the heat to between low and medium and continue cooking for about 30 minutes, stirring often. This will become dense and non-liquid. You may need to drop the heat. If you are using dry pasta, begin cooking it in the last ten minutes of finishing the mushroom mixture.*
- 4 *Toss the pasta with freshly grated parmigiano cheese and the mushroom mixture, and serve immediately.*

Note on tossing the pasta: I toss individual servings -- this way you get a balanced amount of mushroom mixture, pasta and cheese. Much better than tossing all of it together -- where you have a tendency to get a uneven mixture.