



WINERY & VINEYARDS™

Wild Mushroom Pasta Bake

To Accompany Alma Rosa 2008 Pinot Noir Clone 667

La Encantada Vineyard Sta. Rita Hills

1 1/2 cup dried wild mushrooms	Boiling water to cover mushrooms by 2 inches
1/2 pound fresh mushrooms of choice, coarsely chopped	1/4 cup minced shallot
2 Tbsp butter	8 Tbsp heavy cream
6 ozs Pancetta	1/2 cup chopped Italian parsley
Salt & pepper	1 1/2 cups grated Swiss cheese
4 Tbsp grated Parmesan	1/3 cup grated Italian truffle cheese
1 pound Farfalle pasta	White truffle oil

Cover dried mushrooms with boiling water and allow to soak for an hour. Remove mushrooms, reserving water, and coarsely chop. Strain soaking liquid through a coffee filter into a sauce pan, add reserved mushrooms and simmer until liquid is gone, watching carefully to avoid burning the mushrooms. Remove from heat, add 1 T butter and toss to coat the mushrooms. Set aside in a large mixing bowl. In a skillet, heat 1 T butter and sauté the shallot. When translucent, add the fresh mushrooms and cook until they throw their moisture. Reduce the liquid until the mushrooms are dry, and add this to the reserved mushrooms. In the same skillet, sauté 6 ozs chopped pancetta until crisp; drain off the fat and add to mushroom mixture with the chopped parsley. Cool. Stir in the Swiss cheese and 2 T of the grated parmesan. Salt and pepper the mixture to taste.

Boil the Farfalle in salted water according to package directions, or until al dente. Drain, toss with mushroom mixture. Spread in an oiled baking dish and bake at 350° for half an hour. Remove from oven. Sprinkle with grated truffle cheese and the remaining parmesan. Broil until golden and bubbly. Let rest 5 minutes and serve, allowing your lucky friends to add their own white truffle oil.

Six servings.