

Wild Mushroom Pappardelle with Stracciatella & Thyme

Serves: 6
Prep Time: 15 mins
Cook Time: 20 mins

Ingredients

- 500 g dried pappardelle
- 500 g mixed mushrooms (for example Swiss brown, oyster and king oyster)
- 20 g dried porcini mushrooms
- 250 ml boiling water
- 40 g unsalted butter
- 20 ml extra virgin olive oil
- 2 shallots, finely sliced
- 2 garlic cloves, finely chopped
- 2 tsp fresh thyme leaves, plus a few small sprigs to finish
- 100 ml dry white wine
- 300 g Montefiore Stracciatella
- ½ lemon
- Fine sea salt
- Freshly cracked black pepper

Method

STEP 1

Place dried porcini in a heatproof bowl and cover with 250 ml boiling water. Leave for 15 minutes. Lift the porcini out, squeeze gently and roughly chop. Strain the soaking liquid through a fine sieve lined with paper towel or muslin to remove grit; reserve 150 ml.

STEP 2

Clean the fresh mushrooms with a brush or damp cloth. Tear oyster mushrooms into strips, slice Swiss brown mushrooms about 5 mm thick and slice king oysters lengthways so the mix retains visible shape.

STEP 3

Bring a large saucepan of well-salted water to the boil for the pappardelle.

STEP 4

Heat a large wide frying pan over medium-high heat. Add olive oil and half the butter. Cook the fresh mushrooms in two batches so they brown rather than steam, 3–5 minutes per batch. Season lightly and transfer to a plate.

STEP 5

Reduce heat to medium. Add remaining butter and shallots and cook for 3–4 minutes until softened. Add garlic, thyme and chopped porcini and cook for 1 minute.

STEP 6

Add white wine and simmer for 1–2 minutes until reduced by roughly half. Add 150 ml reserved porcini liquid and simmer for another 2–3 minutes.

STEP 7

Meanwhile, cook pappardelle until just al dente according to packet directions. Reserve at least 250 ml pasta water before draining.

STEP 8

Return browned mushrooms to the frying pan. Add drained pappardelle and 100 ml pasta water. Toss over medium heat for 1–2 minutes until the pasta is glossy and the mushroom juices lightly coat the ribbons. Add more pasta water a splash at a time if needed.

STEP 9

Remove completely from the heat. Add a squeeze of lemon and check seasoning.

STEP 10

Transfer to a broad warm platter. Spoon the Stracciatella generously over the pasta in several distinct areas rather than stirring it through the hot pan.

STEP 11

Finish with thyme, black pepper and a light drizzle of extra virgin olive oil.