



Cacio e Pepe Pasta with Roasted Mushrooms

Serving:

4-6

Type:

dairy

Author:

adapted from Tim Love's recipe for Cacio e Pepe Pasta with Roasted Mushrooms

Notes:

Cacio e Pepe pasta is a Roman classic that's deceptively simple. The sauce is made with butter, cheese and lots of fresh cracked pepper. This modified recipe (really more American in the choice of mushrooms) includes seasonal Hen of the Woods mushrooms. Find these mushrooms (also called Maitake) at farmers' markets across the USA in the autumn.

Ingredients:

1 pound tagliatelle pasta or tube pasta of choice

lots of freshly-ground black pepper

8 ounces Parmesan, finely grated

4 ounces (1/2 stick) butter

For the mushrooms:

1 pound hen-of-the-woods (Maitaki) mushrooms

2 tablespoons fresh garlic, finely chopped

2-3 tablespoons salt (to taste)

2 tablespoons freshly-ground black pepper

Directions:

Bring a large pot of salted water to a boil. Cook the pasta according to package directions.

Grate the Parmesan cheese into a large mixing bowl. Add the pepper and butter to the bowl.

Drain the pasta, reserving a 1/2 cup of the water. Add the cooked pasta to the bowl and drizzle with water until the sauce reaches an appealing texture. Toss gently until combined, adding more water if needed.

For the mushrooms:

Preheat oven to 375°F.

Break mushroom bunches into pieces and arrange in single layer on a parchment lined sheet pan. Distribute garlic, salt and black pepper over the mushrooms.

Roast 15-20 minutes, until the mushrooms are crispy around the edges and soft in the center.

Top the pasta with the roasted mushrooms, additional Parmesan cheese and cracked black pepper and serve.

Tips:

When salting water for pasta, add enough salt so that the water tastes like ocean. YES. That's a lotta salt and it's important.

Never forget to reserve pasta cooking water by placing a heatproof glass measuring cup right into your colander in the sink. Pour off some of that starchy cooking water into the cup, set aside, and continue draining pasta through colander.