

# FLAVORED BY FLAME

WITH CHEF RASHTY



## TAGLIATELLE PASTA WITH OYSTER MUSHROOM CREAM SAUCE

### PASTA

3 <sup>2</sup>/<sub>3</sub> cups '00' flour  
6 egg yolks  
3 whole eggs  
1 tsp. salt  
4 <sup>3</sup>/<sub>4</sub> tsp. olive oil  
4 <sup>3</sup>/<sub>4</sub> tsp. water

### MARSCAPONE CREAM SAUCE

2 cups sautéed shiitake,  
king oyster and golden  
oyster mushrooms  
10 - 12 leaves fresh basil  
½ shallot, minced  
1 - 2 cloves shaved garlic  
¼ - ½ tsp. chili flakes  
4 - 6 cherry or grape  
tomatoes (quartered)  
¼ - ½ cup white wine  
4 tbsp. mascarpone  
1 ½ - 2 cups grated parmesan  
cheese





# INSTRUCTIONS

**SERVES 4**

## PASTA

- 1 Combine ingredients in the order listed.
- 2 Use an electric mixer to combine on medium speed until all of the ingredients are incorporated.
- 3 Shape the dough into a ball.
- 4 Cover dough with plastic wrap and let it rest at room temperature for an hour.
- 5 Use your electric mixer's pasta sheeter attachment to thin the dough to level 7. Use flour to keep the dough from sticking.  
*Note: if you do not have this appliance, handroll with a rolling pin - roll as thin as possible.*
- 6 Use your electric mixer's cutting attachment to cut the pasta into 12-inch strips.  
*Note: If you do not have this appliance, hand cut into thin strips about 12 inches long.*
- 7 Begin heating water for cooking the pasta.
- 8 Once water is boiling drop in the pasta, stir so it doesn't stick together, and cook for one minute.
- 9 Add cooked pasta to the sauce pan and finish cooking the pasta in the sauce (*approximately 2 minutes*).

## MARSCAPONE CREAM SAUCE

- 1 Sauté the garlic, shallot, and chili flakes in olive oil until fragrant.
- 2 Add sautéed mushrooms and cherry tomato and cook for several minutes.
- 3 Add 4 tbsp. of mascarpone to the sauce pan with a few spoons of pasta water, mix in to emulsify.
- 4 Add in the cooked pasta (pasta step 9), then mix in the grated parmesan and toss the pasta.
- 5 Add the torn basil and toss.

## TO PLATE:

Serve with grated cheese and basil leaves as a garnish.



RECIPE CREATED EXCLUSIVELY FOR

