

Mushroom Pasta

WILD MUSHROOM PASTA

COOKING: THIS IS COOKED ON A STOVE TOP

I have been cooking this recipe for several years,
I am not able to locate the source recipe, but it is very tasty!

IN THIS RECIPE YOU NEED TO HAVE 2 HEADS OF ROASTED GARLIC
THIS WILL TAKE ABOUT 30 MINUTES.

[CLICK TO LEARN HOW TO ROAST GARLIC HERE](#)

– INGREDIENTS –

- 2 tablespoons butter
- 2 pounds assorted wild mushrooms, sliced – (PREP)
- 1/2 cup finely chopped scallions, green parts only – (PREP)
- 4 cloves garlic, chopped (Not Roasted) – (PREP)
- 2 tablespoon all-purpose flour
- 2 cups chicken stock
- 3/4 cup heavy cream
- 1/2 cup shredded gruyere – (PREP)
- 1/2 cup grated Parmesan
- 1/2 cup marsala wine
- 1 teaspoon finely chopped fresh rosemary – (PREP)
- 1 teaspoon finely chopped fresh thyme – (PREP)
- 2 heads roasted garlic, cloves removed – (PREP)

[CLICK TO LEARN HOW TO ROAST GARLIC HERE](#)

- 2 teaspoon Kosher salt
- 1 teaspoon truffle oil
- 1 pound linguine

**Once (PREP) Work Marked Above Complete
Time to Cook!**

xxxxxxx **UNIT 1 – PASTA** xxxxxxxx

- In large pot, bring water to boil
- Add: salt to taste
- Add: 1 pound linguine
- Cook al dente – see box noodle came in for time
- Once noodles are cooked drain, rinse and set aside

xxxxxxx **UNIT 2 – MUSHROOMS** xxxxxxxx

- In a frying pan / wok, over medium/high heat
- Add: 2 pounds assorted wild mushrooms, sliced
- Add: 2 tablespoons butter
- COOK UNTIL MUSHROOMS ARE BROWN AND TENDER**
- Add: 1/2 cup finely chopped scallions, green parts only
- Add: 4 cloves garlic, chopped
- COOK UNTIL TENDER**

Add: 2 tablespoon all-purpose flour

COOK 1-2 MIN

SET ASIDE

xxxxxxx **UNIT 3 – SAUCE** xxxxxxxx

In a sauce pan, over medium/low heat

Add: 2 cups chicken stock

Add: 3/4 cup cream

Add: 1/2 cup shredded gruyere

Add: 1/2 cup grated Parmesan

Add: 1/2 cup marsala wine

Add: 1 teaspoon finely chopped fresh rosemary

Add: 1 teaspoon finely chopped fresh thyme

Add: 2 heads roasted garlic, cloves removed

COOK UNTIL CHEESE IS MELTED

xxxxxxx **UNIT 4 – COMBINE / FINISH** xxxxxxxx

In large Frying pan / wok, over medium heat

Add: UNIT 1 – PASTA

Add: UNIT 2 – MUSHROOMS

Add: UNIT 3 – SAUCE

Add: 2 teaspoon Kosher salt

Add: 1 teaspoon truffle oil

Mix well, and Cook Through

Top each served plate with any leftover gruyere if desired