

FLOUR + WATER®

Campanelle with Mushrooms & Kale

Ingredients:

1 lb. flour+water Campanelle pasta
3 Tbsp. extra virgin olive oil
1 (8 oz.) container “chef’s sample” mixed mushrooms (*or substitute your favorite mushroom), chopped or sliced
1 shallot, thinly sliced
8 garlic cloves, thinly shaved
2 bu. Dino kale, stems removed and leaves rough chopped
½ cup white wine
4 thyme sprigs, leaves picked
¾ cup heavy cream
1 cup vegetable stock
4 Tbsp. butter
1 Tbsp. sherry vinegar
TT kosher salt
2 oz. Parmigiano-Reggiano, finely grated

Directions:

Step 1: Cook the pasta according to package instructions minus 2 minutes. Once the pasta is slightly undercooked, reserve a quarter cup of the pasta water and strain directly into the prepared pan sauce.

Step 2: For the pan sauce, heat a 12” diameter, high sided saute pan over medium heat. Add ½ cup of extra virgin olive oil and allow the oil to heat slightly. Add chopped mushrooms and allow to caramelize (don’t be tempted to stir too early here, you really want to get good caramelization before disturbing the mushrooms). Stir and continue to saute the mushrooms until they have good color on all sides. Add the shallots and garlic and continue to saute for one minute. Add kale leaves and deglaze with white wine. Stir and cook until the wine reduces and the pan is almost dry again. Add the picked leaves of thyme. Add cream and vegetable stock and bring the pan sauce to a simmer. Strain the pasta into the pan sauce along with a quarter cup of the pasta water (*see above). While stirring, add in butter and cook until the sauce reduces to a consistency that coats the campanelle. Remove the pan from the heat and season with sherry vinegar and salt. Plate and garnish with freshly grated parmigiano reggiano.