

FLOUR + WATER®

Campanelle with Trumpet Mushroom 'Carbonara'

Ingredients:

1/4 cup kosher salt
1 box Flour + Water Campanelle
1 recipe butter-poached trumpet mushrooms **see below*
2 oz. Parmigiano-Reggiano, freshly grated
1 oz. pecorino romano, freshly grated
1-2 tsp. black pepper, freshly cracked
4 egg yolks
2 whole eggs

Bring 4 quarts of water to a boil in a 6 quart pot. Season water with 1/4 cup kosher salt and stir in pasta. Cook as instructed. Meanwhile, heat a large saute pan over medium heat and add butter poached mushrooms. Stir occasionally and continue cooking until the mushrooms are lightly caramelized.

While the mushrooms are cooking, whisk together the grated Parmigiano-Reggiano and pecorino romano with freshly cracked pepper, egg yolks and whole eggs in a large mixing bowl.

Once the pasta is cooked, reserve 3 ounces of the pasta cooking water and strain the campanelle into the pan with the mushrooms and cook for an additional minute (just until the residual moisture evaporates off and the pasta is evenly coated in the butter from the mushrooms).

Whisking constantly, slowly add the reserved pasta water into the cheese and egg mixture.
**This will temper the eggs and reduce the risk of scrambling when added to the pasta.*

Remove pasta and mushroom pan from the heat and stir in the cheese and egg mixture. Continue stirring as the residual heat from the pan gently cooks the eggs and thickens to sauce consistency. Plate and garnish with additional fresh grated Parmigiano-Reggiano and freshly cracked black pepper.

For the butter poached trumpet mushrooms;

1 stick (4 oz. butter)
4 ea. fresh bay leaves (or substitute 2 dried)
2 sprigs thyme
12 ea. whole peppercorns
8 oz. king trumpet mushrooms, small diced

Preheat the oven to 350 degrees. Melt butter, bay leaves, thyme sprigs and peppercorns in a small saucepan over medium heat. Once the butter melts, remove from heat and allow the butter to infuse for 30 minutes. Strain the butter over the diced mushrooms in an oven safe pan. Cover the pan and place in the preheated oven for 30 minutes. Remove from the oven and reserve.