

PASTA WITH MOREL CREAM & CHIVE BREAD CRUMBS

This recipe can be adapted for any type of pasta. For a vegan version, substitute cashew milk for the heavy cream and use olive oil in place of the butter.

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- 1 # Pasta of your choice**
 - 1.5 # Fresh morel mushrooms, cleaned**
 - 1 C. Dried morel mushrooms**
 - 3 Tbsp. Butter**
 - 6 Cloves garlic, minced**
 - 3 Shallots, sliced**
 - 1 C. Dry, white wine**
 - 2 C. Heavy cream**
 - 1 1/2 C. Parmesan, grated**
 - 2 C. Dried sourdough bread**
 - 2 Tbsp. Olive oil**
 - 1 Bu. Chives, minced**

Prepare the Chive Breadcrumb:

Place the dried sourdough croutons in a food processor and blend until fine. Sift out any large chunks of breadcrumbs. Season 1 cup of the breadcrumbs with 2 tablespoons of olive oil, salt, freshly ground pepper, and minced chives. Set aside.

Prepare the Mushrooms:

Poach the fresh morel mushrooms in boiling water for 3 minutes. Strain, chop, and set aside. Add the dried mushrooms to the same water and reduce until only 1/2 cup remains. Strain through a fine sieve to remove any grit and discard the dried mushrooms. Set the liquid aside.

Cook the Pasta:

Cook the pasta according to package instructions. Reserve 1 cup of pasta water.

Make the Sauce:

In a large skillet, melt 3 tablespoons of butter over medium heat. Sauté minced garlic and shallot until fragrant. Season with salt, then deglaze the pan with white wine and reduce. Add the chopped morel mushrooms and the reserved mushroom stock. Also, add cream and simmer until the liquid reduces to about 1/4 to 1/2 cup. Adjust salt to taste.

Assemble the Dish:

Toss the freshly boiled pasta with the prepared morels and cream sauce. Add grated Parmesan cheese and a bit of the reserved pasta water as needed to achieve the desired sauce consistency. Garnish with the prepared chive breadcrumb and serve immediately.