

T. Cook's

Pasta with Mushrooms & Truffle Oil

Chef Lee Hillson

[Serves 4]

This recipe epitomizes the idea of “simple ingredients prepared well.” Truffle oil enhances the earthiness of the mushrooms and asparagus while providing ample flavor and texture for the fresh pasta. *To create the texture shown in the photo, add 1 Tablespoon mushroom powder.*

Ingredients

For fresh pasta:

3-4 Cups bread flour

4 large eggs

2 large egg yolks

2 Tablespoons olive oil, divided

For the dish:

10-12 asparagus spears, trimmed

1 Tablespoon olive oil

8 ounces fresh mushrooms (assorted), cleaned and chopped

2 cloves garlic, peeled and sliced

1 medium shallot, peeled and sliced

3 ounces cherry tomatoes, sliced in half

1 pound cooked fresh pasta

2 Tablespoons butter, unsalted

4 teaspoons truffle oil

¼ Cup grated Parmigiano-Reggiano

Truffle, shaved (if available)

Salt and pepper to taste

Method

For pasta dough:

To mix by hand: Mound 3 cups of flour on a work surface. Make a well in the center. Beat the eggs, yolks and 4 ½ teaspoons olive oil in a medium bowl. Pour into the center of the well. Pull the flour in over the egg mixture with a fork, slowly and intermittently until all the flour is mixed in. If the dough is sticky, add more flour by the tablespoon. Knead dough until smooth and elastic, about 10 minutes. Cut dough in half and gather each half into a tight disk. Wrap in plastic and rest for about an hour in the refrigerator.

To mix with food processor: Place 3 cups of flour in the bowl of a food processor fitted with the metal blade. Place eggs, yolks and olive oil on top of flour. Pulse a few times to mix the ingredients and then process until the mixture resembles bread crumbs, about 30 seconds. Take the dough out of the bowl, place on a lightly floured work surface. If dough is sticky, add more flour by the tablespoon. Knead dough by hand until smooth and elastic, about 5 minutes. Cut dough in half and gather each half into a tight disk. Wrap in plastic and rest for about an hour in the refrigerator.

To roll dough and cook pasta:

Cut the pasta dough into 1" thick strips. Work with one piece at a time, keeping remaining dough covered with plastic. Set the pasta machine on the widest setting and flatten the dough into a rectangular disk. Roll through the pasta machine several times, decreasing the setting with each roll, resulting in longer and thinner dough each time through. After dough has run through the lowest or next to lowest setting, it is ready to cut, either with the pasta machine cutter or by hand. Cut into desired shape. Lay pasta flat on a baking sheet and cover with plastic wrap. Repeat process with remaining dough. Bring a large pot of water to a boil. Stir in a couple tablespoons of salt and gradually add pasta strands, a handful at a time. Boil, stirring gently, until pasta is al dente, about 3-4 minutes. Drain and toss with remaining 1 ½ teaspoons of olive oil to keep pasta from sticking.

To compile dish:

Drop asparagus into a pot of boiling, salted water for 2 minutes. Remove from boiling water and plunge the asparagus into a bowl of ice water to stop the cooking. Remove when cool and pat dry. Cut each spear into 2" pieces, at an angle. Set aside. Heat 1 tablespoon of olive oil in a large skillet. Stir in the mushrooms, garlic and shallot. Cook until mushrooms are almost tender, about 5 minutes. Stir in the asparagus and tomatoes and cook another minute. Stir in the pasta and cook until heated through. Stir in the butter until melted. Season with salt and pepper to taste. Divide mixture among 4 warmed pasta bowls and drizzle each with a teaspoon of truffle oil. Sprinkle each with about 1 tablespoon of Parmigiano-Reggiano.

