

# RECIPE CARD

BY CHEF *TYLER JOHNS*

## WILD MUSHROOM RAGU WITH TAGLIATELLE PASTA

### ***INGREDIENTS***

#### ***Pasta:***

- 8 oz tagliatelle pasta
- Large pot of salted water

#### ***Mushroom Ragu:***

- 4 oz crimini mushrooms, stems removed and roughly chopped
- 4 oz oyster mushrooms, roughly chopped
- 4 oz shiitake mushrooms, stems removed and roughly chopped
- ¼ cup canola oil
- 1 large shallot, minced
- 2 oz garlic, minced
- 1 bunch thyme leaves, minced
- 4 fl oz Marsala wine
- 2 cups beef or chicken stock
- 1 cup heavy cream
- ½ cup Parmesan cheese, grated
- Salt and pepper to taste

## **PROCEDURES**

1. Begin by heating a large pot of salted water on the stove for your pasta. Season the water until it tastes salty like the ocean. It does not need to be boiling yet, but it should be ready once your sauce is finished cooking.
2. Wash and clean all mushrooms to remove any dirt or sediment. Dry thoroughly with paper towels, then rough chop the mushrooms to about the size of a dime. They will shrink down to the proper size as they cook.
3. Heat a large sauté pan over medium high heat and add the canola oil. Once the oil begins to lightly smoke, add the mushrooms. Cook for about 5 minutes until they develop a golden sear and most of the moisture has cooked out of the pan. Add the garlic and shallot and sauté for about 1 minute, or until fragrant. Pour in the Marsala wine to deglaze the pan and reduce by half.
4. Once the wine has reduced, add the chopped thyme, stock, and heavy cream. Bring the sauce to a simmer and cook until thickened, about 5 minutes. Stir in the Parmesan cheese, then taste and adjust with salt and pepper as needed. Reduce heat to low and keep warm.
5. By this time, the pasta water should be boiling. Add the pasta and cook until tender. Before draining, reserve a small amount of the pasta water in case the sauce needs to be loosened.
6. Add the cooked pasta directly to the sauce and toss to combine, adding reserved pasta water if needed for consistency. Serve immediately.