



Ricotta Cavatelli Pasta with Mushrooms, Truffle

Sauce, and Lemon Zest

SERVES 6

PREP TIME 30

COOK TIME 15

Ingredients

3 cups flour
1 pound whole milk ricotta cheese
2 large eggs 6 tablespoons canola oil, divided
1 cup chopped shallots 2 tablespoons minced garlic
1/2 cup white wine
1/2 cup lower sodium chicken broth
1/2 cup heavy whipping cream
3 tablespoons unsalted butter, divided
1 tablespoon cognac
1 1/2 tablespoons white truffle oil
8 ounces fresh shitake mushrooms, stems removed, caps cut in quarters
2 tablespoons red wine
zest of 1 lemon
Kosher salt, as needed, to taste

Directions

Place flour into a large bowl. Make a well in center of flour; add cheese and eggs. Gradually mix ingredients until fully combined. Remove dough onto a lightly floured surface. Knead until smooth and elastic, about 3 minutes. Form dough into a disk, wrap in plastic wrap, and set aside for 30 minutes. Following manufacturers' instructions, feed dough through cavatelli pasta maker. Set aside. Heat 2 tablespoons canola oil in a medium sauce pot over medium-low heat. Add shallots and garlic and cook 4 minutes or until fragrant and lightly translucent. Add white wine; bring to a boil, reduce to a simmer, and continue to cook until only 1 tablespoon remains, about 2 minutes. Add chicken broth and simmer 5 minutes or until sauce is reduced to 1/4 cup. Stir in cream and let simmer for 3 minutes. Remove from heat; stir in 2 tablespoons butter, brandy, and truffle oil. Add salt to taste. Heat 1 tablespoon canola oil in a large sauté pan over medium-high heat until very hot. Add mushrooms and cook for 2 minutes. Lower heat to medium; add red wine. Reduce wine until almost dry, about 1 minute. Remove from heat; add remaining 1 tablespoon butter and salt to taste. Bring a large pot of salted water to a boil. Add pasta and cook until it floats, about 3 minutes. Let cook 45 seconds after it begins to float. Strain pasta and toss with remaining 1 tablespoon canola oil. Divide pasta evenly between 6 bowls; top with truffle sauce, mushrooms, and lemon zest.