



## **MALLOREDDUS AI FUNGHI**

*Sardinian teardrop pasta tossed with a medley of wild mushrooms*

(serves four)

### **Ingredients:**

- 1 Pound, **Malloreddus**
- 4 Tablespoons Extra Virgin Olive Oil
- 3 Cloves Garlic
- 1 Shallot, chopped
- 1 Cup **Vermentino di Gallura** (substitute another Italian dry white wine)
- ½ Pound of Wild Mushrooms, coarsely chopped (suggest: cremini, shiitake or oyster)
- 2 Sprigs of Parsley, chopped
- 1 Bay Leaf
- ½ Cup aged Pecorino, grated (preferably Sardinian)

### **To Prepare:**

In boiling salted water, cook malloreddus for 12-15 minutes until al dente.

While pasta is cooking, heat olive oil in a saucepan. Add the garlic cloves and cook until golden, remove and discard.

Add shallots to the saucepan. Cook for 2 minutes. Add mushrooms and wine. Reduce for a few minutes. Add parsley and bay leaf. Let simmer on low heat for 7-8 minutes.

Drain pasta. Transfer the pasta to a bowl. Add the sauce and mix well. Stir in half of the cheese.

Sprinkle pasta with remaining cheese and garnish with a sprig of parsley.

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