

Cappellini in Wild Mushroom Cream

This was created as a way of using my wild mushroom pâté, which in a modified form is part of this recipe. That is what makes this recipe moderately difficult. The good thing is the fact that the mushroom paste can be made days ahead of time. It also freezes quite nicely.

This is a favorite of mine for cold winter nights. It hits all those comfort food notes without being anyone's childhood comfort food. Create a new tradition.

Mushroom Pâté

1/2 ounce	dried mixed wild mushrooms
1 cup	portobello mushrooms, chopped into 1/4" pieces
1/2 cup	mushrooms and stems, coarsely chopped
1 each	sun dried tomato
1/4 cup	cream sherry
2 Tbs	butter cut into small pieces
2 tsp	garlic, minced
1 Tsp	turbinado or brown sugar
1/2 rd tsp	basil
1/4 tsp	black pepper
1/8 tsp	salt
2 pinches	nutmeg
To cover	water, cool

Sauce

1/3 cup	mixed fresh mushrooms, sliced
1/2 cup	heavy cream
1/2 cup	Mushroom Pâté
2 Tbs	cooking sherry
1½ cup	angel hair or cappellini, cooked
to taste	fresh basil, chopped

Procedure

- **MUSHROOM PÂTÉ:** Place all of the ingredients into a pot. Remember, mushrooms float! Be careful not to add too much water or you'll be cooking the paste for hours.
- Bring to a boil and then reduce to a low boil and cook until all the liquid is gone. Cool and put through a food processor until a smooth paste is created.
- Boil the pasta in lightly salted water (2 quarts water to 1/2 Tbs salt).
- Put the appropriate amount of pâté, cream, fresh mushrooms and sherry into a sauce pan; stir well. Heat until just bubbling.
- Place the pasta in a bowl and pour the sauce over it. Garnish with fresh chopped basil.

Yield: 1 portion