

Pappardelle con i porcini irpini

(Pappardelle with porcini mushrooms)

INGREDIENTS

- 1 lb Garofalo Pappardelle
- 1 lb porcini mushrooms
- 11 ounces cherry tomatoes
- 2 cloves of garlic
- Red pepper
- Parsley
- Extra virgin olive oil
- Salt

PREPARATION

Clean the porcini mushrooms (if necessary), washing them under water being careful not to flood them. Dry with care, slice and cook for a few minutes on high heat in a pan with a tablespoon of extra virgin olive oil and garlic. Lower the flame and continue cooking for approximately 20 minutes or until all the water has evaporated. Add salt, red pepper flakes and mix. In a separate pan cook on high heat the tomatoes with garlic, oil, salt and chopped parsley. Add mushrooms and toss over a low heat. Cook the Garofalo Pappardelle in plenty of salted water and cook until *al dente*. When ready add Pappardelle to pan and gently toss. Finish with a drizzle of extra virgin olive oil and more chopped parsley.