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## Mushroom Sauce: Funghi Trifolata

Recipe courtesy Mario Batali

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<b>Prep Time:</b>	10 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	4 servings
<b>Cook Time:</b>	20 min		

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### Ingredients

- 5 tablespoons extra-virgin olive oil
- 1 medium Spanish onion, cut into 1/8-inch dice
- 2 cloves garlic, thinly sliced
- 8 ounces fresh porcini or cremini mushrooms, sliced thin, plus 4 mushrooms, thinly sliced
- Salt
- Pici pasta, cooked al dente, reserving 1/2 cup cooking water, recipe follows
- 1/4 cup freshly grated Parmigiano-Reggiano
- 1/4 cup chopped Italian parsley leaves
- Pici Pasta:
- 2 cups semolina flour
- 2 cups all-purpose flour
- 1 to 1 1/4 cups tepid water

### Directions

Heat oil in a 12 to 14-inch saute pan, over medium heat. Add the onions, garlic and 8 ounces of sliced mushrooms and cook for 5 to 6 minutes. Add the salt and pasta with 1/2 cup pasta cooking water to the pan and toss quickly. Add the remaining 4 raw sliced mushrooms and toss again, off heat. Serve immediately, topped with the grated cheese.

Place both types of flour in a large mixing bowl and stir to mix well. Make a well in the center of the flour mixture and add the water a little at a time, stirring with your hands until a dough is formed. You may need more or less water, depending on the humidity in your kitchen.

Place the dough on a floured work surface and knead it like bread until smooth and elastic, about 8 to 10 minutes. Cover the dough and let it stand for 10 minutes at room temperature.

Roll the dough into long dowels about 1/4 to 1/2-inch thick. Place the pasta strands between 2 hands and lightly roll back and forth to create a lightly spiraled, snake-like noodle. Place the pici on a sheet tray that has been dusted with semolina flour, cover the pasta with a clean dish towel, and set aside until ready to use. At this point, the pasta can be frozen for several months.

Prep Time: 30 minutes

Yield: 4 servings

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Print Size:



8.5 x 11"



4 x 6"



3 x 5"

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