

OSTERIA VIA STATO®

FRESH CAVATELLI WITH WILD MUSHROOMS AND BROWN BUTTER

Serving Size: 2

INGREDIENTS

- 4 cups fresh Cavatelli (store bought)
- 1 cup seasonal mushrooms (chantelle, oyster, morels or buttons)
- 2 tbsp. butter
- 12 oz. parmesan broth
- 1 tbsp. basil leaves, torn
- 1 tbsp. parsley leaves, torn
- ½ tsp. minced garlic
- 2 tbsp. grated parmesan
- ½ tbsp. olive oil



METHOD

1. Heat about 1/2 tablespoon of olive oil on high in a pan and sauté the mushrooms for 2 minutes. Season with salt and black pepper.
2. Add a tablespoon of butter to the pan and continue sautéing until all water evaporates and the mushrooms start to brown. Drain off excess oil.
3. Boil fresh cavatelli in rolling boiling water for approximately 4.5 minutes, until cavatelli floats to the top of the water surface (Or follow package instructions).
4. Melt 1 tablespoon of butter in a pan (large enough to fit the cavatelli in a single layer) over high heat.
5. When butter begins to foam, add the cavatelli without overcrowding the pan.
6. Toss cavatelli, allowing it to brown nicely. Approximately 3-5 minutes. Add in minced garlic and allow it to cook briefly.
7. Add mushrooms, toss in well. Add parmesan broth, bring back to simmer.
8. Add ½ tbsp. of parmesan and herbs. Cook together briefly. Approximately 2-3 minutes.
9. Plate and sprinkle with remaining parmesan.



OSTERIA VIA STATO®

PARMESAN BROTH INGREDIENTS

- 1 quart chicken stock
- 1 piece of parmesan rinds, about 4 oz.
- Freshly ground black pepper to taste
- Salt to taste

METHOD

1. Simmer chicken stock with parmesan rind, on very low heat for approximately 45 minutes.
2. Season with salt and pepper.

