



Mushroom & Tomato Cream Sauce over Pasta

Adapted from: Gourmet, August 2003

Serves: 6 as a main course

Time to prepare: 1 3/4 hours (30 minutes active)

1/2 oz dried porcini mushrooms (1/4 cup)
1/2 cup hot water
3 tablespoons olive oil
1 medium onion, chopped
2 thick slices of bacon, chopped
1 to 2 large garlic cloves, minced (depending on your preference)
10 oz fresh white mushrooms, thinly sliced
1/3 cup medium-dry Sherry
1 32-oz can whole tomatoes in juice, chopped, reserving juice
2 Turkish bay leaves or 1 California
1/2 teaspoon salt
1/4 teaspoon black pepper
1 cup half and half
1 lb dried pasta - preferably pappardelle or fettuccine
1/3 cup chopped fresh basil leaves
1/2 cup chopped fresh flat-leaf parsley
2 oz finely grated Parmigiano-Reggiano (1 cup)
kosher salt to taste

1. Soak porcini in hot water until softened, about 30 minutes. Lift out porcini, squeezing excess liquid back into bowl, then rinse porcini to remove any grit and finely chop. Pour soaking liquid through a sieve lined with a dampened paper towel into a small bowl and reserve.
2. Heat oil in a 4- to 5-quart heavy pot over moderately high heat until hot but not smoking, then sauté onion and bacon, stirring, until golden, about 6 minutes.
3. Add garlic and fresh mushrooms and sauté, stirring, until liquid mushrooms give off is evaporated and mushrooms are lightly browned, about 5 minutes.
4. Stir in porcini, reserved soaking liquid, and Sherry and boil, uncovered, until most of liquid is evaporated, about 5 minutes.
5. Stir in tomatoes with juices, bay leaves, salt, and pepper and bring to a boil.
6. Stir in cream, then reduce heat and simmer, uncovered, stirring occasionally, until thickened, about 45 minutes. Discard bay leaves.
7. Cook pasta as indicated in salted water until al dente, drain. Stir basil and parsley into sauce, then toss pasta with just enough sauce to coat. Serve with cheese.