

Pappardelle Pasta with Duck Rilette Mushrooms and Rosemary Cream Sauce

Mushrooms:

2 cups sliced shiitake mushrooms

2 cups sliced crimini mushrooms

½ ounce of dried mushrooms such as Forest or Porcini reconstituted and coarsely chopped

2 Tbsp. garlic, minced (about 4 cloves)

2 Tbsp. olive oil

For the mushrooms:

Sauté garlic in olive oil until light gold. Add all mushrooms and season with salt and pepper. Toss and cook until wilted and tender. Add a drop more oil if necessary. Cool and set aside.

Cream Sauce:

2 garlic cloves, minced

2 shallots, chopped

¼ cup brandy

1 cup dry white wine

1 quart chicken broth

1 bay leaf

8 fresh rosemary sprigs

4 peppercorns

3 cups heavy cream

2 Tbsp. butter

For the sauce:

In saucepot, sauté garlic and shallots in butter until soft. Add the brandy; heat to burn off alcohol. Add wine and simmer until reduced by half. Add stock, bay leaf, all but 1 rosemary sprig and peppercorns. Bring to a boil then simmer until reduced by half. Strain. Add heavy cream and 1 rosemary sprig. Bring to boil and reduce by half. Season with salt and pepper. Remove rosemary.

1 lb. Pappardelle pasta, cooked according to the package

1 -7 ounce package of duck rilette, pulled

1 Tbsp. butter, plus a little extra

¼ cup mixed fresh herbs, chopped (parsley, tarragon, thyme)

¼ cup fresh grated Parmesan cheese

1 plum tomato, seeded coarsely chopped (optional)

To serve:

While pasta is cooking, put mushrooms, duck rilette and 1 Tbsp. butter in sauté pan; toss and heat, then sprinkle in the chopped herbs. Add a touch more butter; toss until butter is melted. Drain pasta well and toss with the duck and mushrooms. Add sauce and toss. Garnish with a rosemary sprig, Parmesan and chopped tomato, if desired.