



**Mushroom Stroganoff**

# Ingredients

- 2 tablespoons [Fustini's Sage and Wild Mushroom olive oil](#)
- 1 tablespoon butter
- 8 ounces Portobello mushrooms, sliced
- 8 ounces button mushrooms, sliced
- 6 ounces Shitake mushrooms, sliced
- 1 shallot, sliced
- 2 garlic cloves, minced
- 2 ounces dry sherry or white wine
- 1 teaspoon [Fustini's Black Truffle balsamic](#)
- 1/4 cup sour cream
- 1/2 cup heavy cream
- 1/4 teaspoon [Fustini's Truffle Salt](#)
- 2-4 drops of [Fustini's White Truffle Oil](#)
- fresh ground black pepper
- Sage and Wild Mushroom Pappardelle
- 1/4 cup parmesan cheese, freshly grated
- chives
- parsley

## Sage and Wild Mushroom Pappardelle

- 1/2 cup Semolina flour
- 1/2 cup all-purpose flour
- pinch salt
- 1 egg
- 1 tablespoon [Fustini's Sage and Wild Mushroom olive oil](#)
- 1 tablespoon fresh sage, chiffonade
- 1-2 tablespoons of water

# Directions

## Step 1.

Heat olive oil and butter in a large skillet over moderate heat. Once butter melts, add Portobello mushrooms and toss in hot oil for several minutes. Add button mushrooms and cook another few minutes. Add shitake and cook until all liquid is gone and mushrooms are brown and dry. Add shallot and garlic and cook another minute. Add sherry and balsamic and cook until liquid is reduced to a few tablespoons. Turn heat to low and stir in sour cream and heavy cream. Cook on low, stirring often, until thick and creamy - 15 to 20 minutes.

Add Fustini's Truffle Salt, and Fustini's White Truffle Oil, and season with fresh ground black pepper. Toss with freshly cooked Pappardelle and Parmesan Cheese and garnish with chives and parsley.

## Step 2. Sage and Wild Mushroom Pappardelle

Whisk together the semolina and all-purpose flours with the salt. Make a well in the middle and add egg, Fustini's Sage and Wild Mushrooms olive oil, sage and one tablespoon of water. Mixing with a fork, incorporate the egg, oil and flour a little at a time until a dough forms, adding more water if needed. Knead dough on a lightly floured work surface until soft and elastic - 6 to 8 minutes. Place into a plastic bag and let it rest 60 minutes. Roll to Lasagna thickness - number 6 on the pasta machine. Cut into 1-inch strips and boil for 2 to 3 minutes in salted boiling water. Drain and use immediately.