

Porcini Mushroom & Fresh Sausage Pappardelle

INGREDIENTS

(Serve 4)



400g fresh porcini mushrooms, cleaned and sliced (dry porcini mushrooms can also be used)

400g fresh Italian sausage (mild or spicy), removed from casings and crumbled. Opt for the best quality you can find, as the sausage is what defines the flavour of the dish.

400g pappardelle pasta

1/2 medium onion, finely chopped

250ml Crème fraîche

Dry white wine (optional)

Extra virgin olive oil

Grated Parmesan cheese

Salt and freshly ground black pepper, to taste

Fresh parsley, chopped, for garnish (optional)

[Dolce di Rossano Secularis EVOO, Frantoio Converso](#)

[Parmigiano Reggiano, Belcanto](#)

[Egg Pappardelle, Gran Cucina](#)

Wine pairing suggestions



[Bianco Pomedes, Scubla](#)

Description

Celebrate the flavours of autumn with this creamy Porcini Mushroom and Fresh Sausage recipe. It combines earthy, meaty, porcini mushrooms and tender Italian sausage in a rich cream sauce, creating a comforting, restaurant-quality meal at home. This easy Italian dinner is perfect for weeknights or a cozy weekend feast.

Preparation

If using dried porcini mushrooms, soak them in warm water and let them rehydrate for about 20–30 minutes, until soft and plump.

In a large pan, heat the olive oil and the chopped onion and cook until softened and fragrant, about 3 minutes. Add the porcini mushrooms and sauté until golden and slightly reduced, about 5 minutes. Add the crumbled sausage and cook until browned and cooked through. Pour in the white

wine and let it reduce slightly.

Meanwhile, in a sauce pan, boil the water and cook the pappardelle according to package instructions. Reserve a little pasta water for later.

Stir in the cream and simmer gently for 3–5 minutes until the sauce thickens slightly. Season with salt and pepper to taste.

Toss the cooked pasta in the sauce, adding a splash of reserved pasta water if needed to loosen the sauce. Grate plenty of Parmigiano Reggiano over it.

Plate and sprinkle more Parmigiano Reggiano