



May 25, 1999

Tante Marie's Garganelle with Morels and Asparagus

Ingredients

1 lb. dried pasta, such as garganelle, penne, or other 1/2 by 1 inch pasta
3 Tbs. minced shallots, or green onions
1/2 lb. fresh morels, or shitaki mushrooms
1/2 lb. fresh asparagus, about 1/2 inch wide
4 Tbs. butter
4 Tbs. olive oil
1-1/2 cups good quality veal, chicken or vegetable stock
coarse salt and freshly ground black pepper
1/2 lb. fresh ricotta



Instructions

In a medium saute pan, cook the shallots in the butter until soft. Wash and trim the morels and cut them into 1/2-inch strips. Add these to the shallot mixture with a sprinkling of salt and pepper.

In another smaller skillet reduce the stock to 1 cup, by simmering it gently and stirring occasionally. Add the stock to the mushroom mixture.

In the meantime, bring a pasta pot filled with cold water to the boil. Trim the tender (or green) part of the asparagus into 1 inch pieces, cutting the asparagus at an angle. Add a tablespoon of salt to the boiling water. Drop in the asparagus, and cook until the asparagus is tender when pierced with a fork. Remove the asparagus with a slotted spoon or strainer, and to the mushroom mixture.

Drop the pasta into the boiling water, and cook until it is tender when tasted or pierced with a fingernail. Drain the pasta and return it to the pot, add the mushroom mixture, olive oil and salt and pepper to taste. Serve the pasta on warm plates, and dot with small spoonfuls of ricotta. Serve immediately.

Serves 4.