

Chef's Choice Recipe Contest

Cook's Name: Iskra Stoycheva

Recipe Title: Cavatappi.
Roasted garlic, sage, fontina cream.
Prosciutto, porcini, spinach.

Recipe Type (Main Dish, Side Dish, Dessert). Delicious main

RECIPE

Ingredients

2 Tbs Butter
2 Tbs Olive Oil
15-18 Fresh Sage Leaves
1 Medium Shallot, minced
¼ tsp Kosher Salt
¼ tsp Fresh Cracked Black Pepper
1 Head Garlic, roasted and chopped, it'll be sticky, don't worry – see note
1/2 Cup dry white wine...wine you would enjoy...
2/3 Cup Heavy Cream
4 oz Fontina, shredded
2 oz Dried Porcini Mushrooms, reconstituted – see note
4 oz Prosciutto, thinly sliced and cut into 1/4 in strips
½ Pound Spinach
1-2 Pinches Crushed Red Pepper Flakes, to taste
2 Tsp Lemon Zest
½ Pound Cavatappi

Directions

1. Cook pasta in a sea of salted boiling water to package directions. You can substitute any other short ridged pasta such as penne, but why would you? Cavatappi has way more fun. Drain and reserve some starchy pasta water.
2. While pasta cooks, heat olive oil and butter in a medium sauté pan over medium high heat. When hot, add sage leaves and cook stirring gently until they begin to crisp up and butter begins to brown, 2-3 minutes. Remove to paper towel to drain.
3. Add shallot to pan, season with the salt pepper. Cook stirring occasionally, until translucent and just beginning to brown, about 2 minutes. Add roasted garlic and cook until heated through, about 30 seconds.
4. Add in the wine, deglaze and simmer for a few minutes until most of the alcohol cooks out. Add cream and continue to simmer until it is reduced by about 1/3. Reduce heat to medium, add in the cheese and stir until incorporated. Stir in spinach, prosciutto, porcini, lemon zest and crushed red pepper. Taste for salt and pepper, adjust if necessary and remove from heat.
5. Add pasta to sauce pan and toss to coat, adding starchy pasta water if needed to reach desired consistency. Serve immediately garnishing with reserved sage leaves and freshly ground black pepper, if desired. MMMMMMMmmmmmm.

Note: To roast garlic, preheat oven to 400 degrees, cut off the top of garlic head, drizzle with olive oil and sprinkle with salt and pepper. Wrap in aluminum foil and roast for 45-50 minutes. Short on time? Substitute 2-3 cloves of fresh minced garlic and follow directions as above.

Note: To reconstitute mushrooms, soak them in enough warm water or stock to cover them (or wine... however I find this to be a poor use of wine in this particular recipe, pour yourself a glass instead), for about 10-15 minutes or until they are soft and have at least doubled in size. Drain.

Serves 4-6