

Lasagnette con Funghi - Lasagnette Pasta with a Mushroom Sauce

Ingredients	Preparation
<p>For the Lasagnette: 5 eggs 450g semola flour 40g all-purpose flour 1 tablespoon salt 1 tablespoon olive oil</p> <p>For the Mushroom Sauce: 1 onion, chopped 2-3 cloves garlic, chopped 500g fresh mushrooms 300g tomato sauce q.b chopped parsley q.b Salt/Pepper q.b. Olive Oil q.b Grated Parmesan</p> <p>Suggested Wine Pairings: <u>Ivaldi Piccona Barbera d'Asti Single Vineyard Red Wine</u></p>	<ol style="list-style-type: none"> 1. Start by making your pasta. In a bowl or mixer, make a well in the flour and add your eggs. Add salt and olive oil, then begin to mix. If too wet, add a sprinkle of flour, if too dry or sandy in texture, add a few drops of water at a time until it begins to form up. When a uniform mixture, cover and let rest. 2. Wash and cut the mushrooms into large chunks, and set aside. In a pot, begin to sauté the onions. When translucent and soft, add the garlic and sauté until fragrant. Add the mushrooms and let everything cook together, stirring to not let burn. 3. When the mushrooms are nearly cooked and the water evaporated, add the tomato sauce and bring to a simmer. Season to taste with salt and pepper, and add a sprinkling of parsley for color. Let simmer over low heat, stirring occasionally while you prepare your lasagnette pasta. 4. Uncover your pasta and with a pasta machine set on the largest level, roll out several times the pasta, then move it to a medium width, and roll out several times more. Lastly, move it to the smallest setting and carefully roll out paper thin sheets of pasta about 12 inches in length. Let these sheets dry for about 10 minutes. Then, with lots of flour, lay one on top of the other, and roll them up together. Starting at one end, slice in pieces about ½ inch wide, or roughly the width of your finger. Gently shake the noodles to separate into a messy pile to allow them to dry, or you can use them right away.

	<p>5. Bring a pot of salted water to boil, and heat some mushroom sauce in a skillet. Drop the lasagnette into the boiling water and let cook for 3-4 minutes maximum. Drain and mix the pasta with the heated sauce in the skillet. Serve with grated parmesan on top and glass of Barbera d'Asti.</p>
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This recipe is courtesy of Trattoria Risorgimento in Treiso, Italy.

In the Monferrato in Piedmont in Northern Italy, pasta is a crucial part of any family meal. A traditional and easy to make type of pasta are noodles known as *lasagnette*, or 'little lasagna'. Paper thin and about the width of your finger, they don't require near as much technical handiwork as the very thin Langhe pasta, *tajarin*. The thicker width also pairs well with chunky sauces, like this fresh mushroom one.