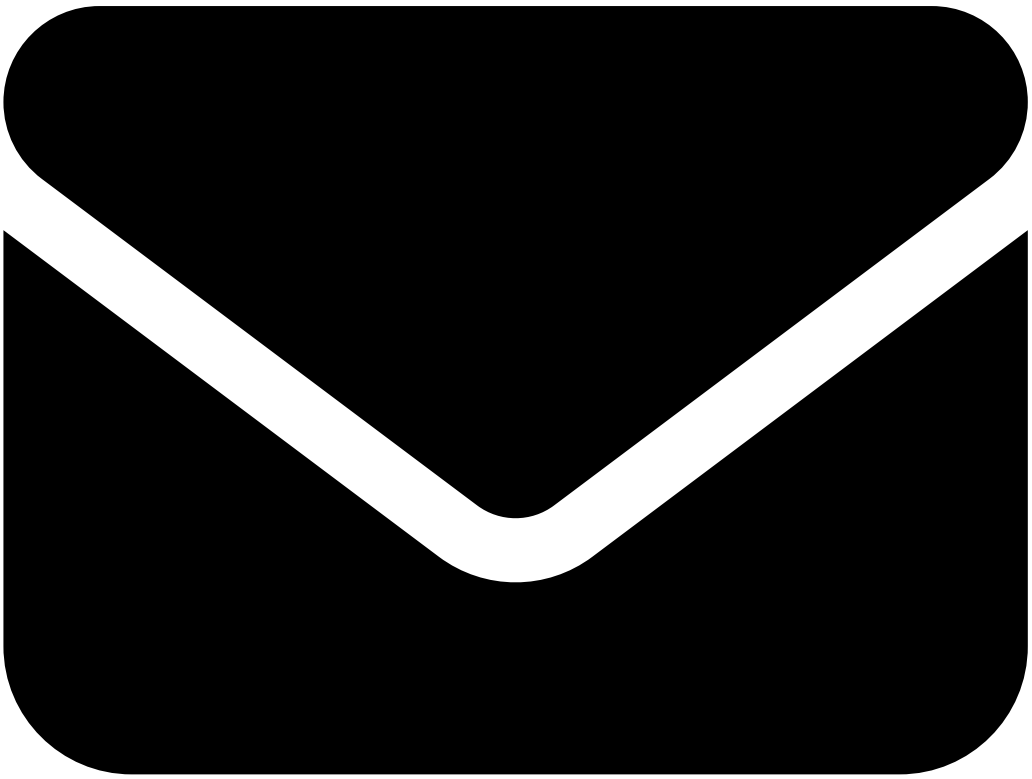
Mushroom pasta alla Norcina

Mushroom Pasta Alla Norcina

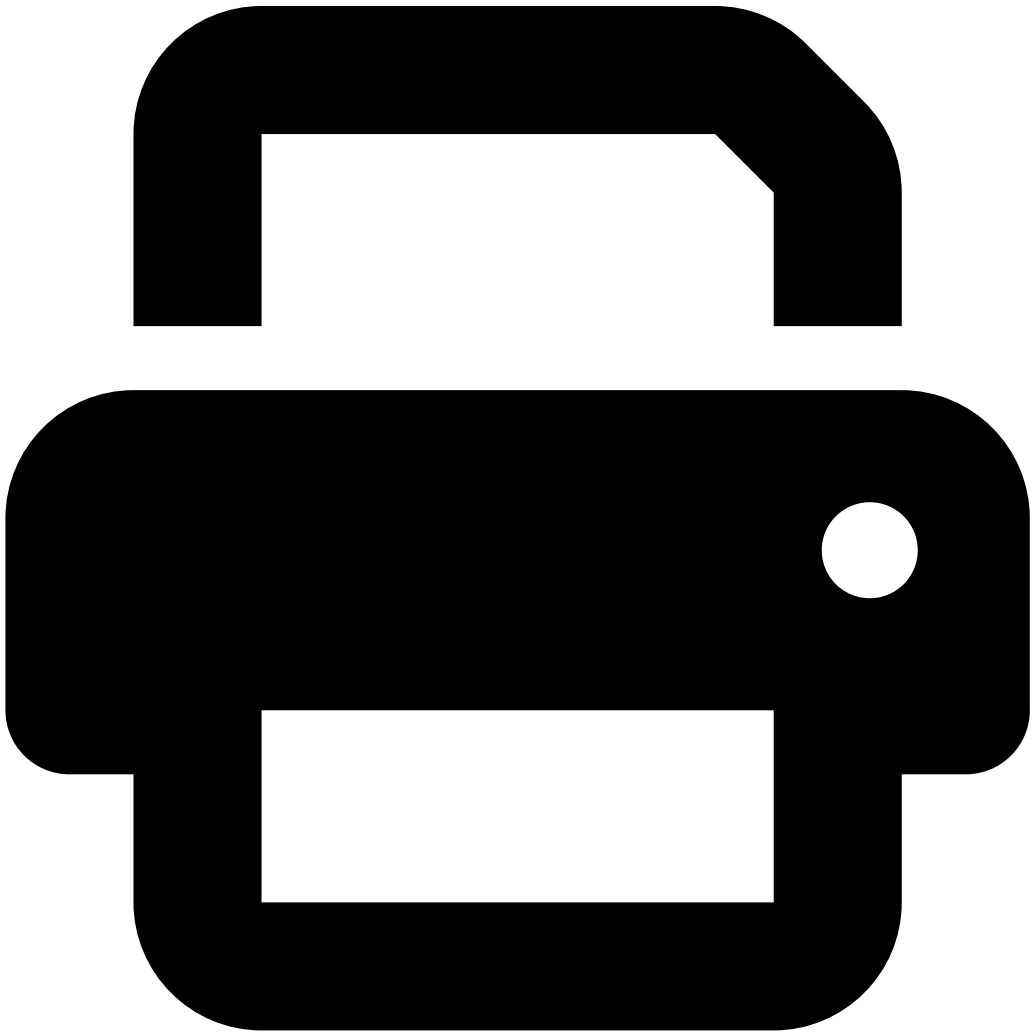
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Mushroom Pasta alla Norcina is a rustic Italian pasta dish from **Umbria**, known for its rich, hearty combination of Italian sausage, mushrooms, and a creamy sauce. There are several variations of Pasta alla Norcina; some include mushrooms, cured meats, or both. This version combines savory sausage and earthy mushrooms for a deeply flavorful yet surprisingly simple meal.

What makes this pasta so appealing is how quickly it comes together. The sauce takes about the same amount of time to prepare as the pasta takes to cook, making it an ideal choice for a satisfying weeknight dinner.

The sauce begins with gently sautéed onions and garlic, followed by mushrooms and Italian sausage, either mild or spicy. Traditional sausage used in Norcina typically contains rosemary. Since the Italian sausage I find here doesn’t usually include rosemary, I add a few fresh rosemary sprigs to

the sauce to bring that characteristic flavor to the dish.

As the sauce simmers and becomes rich and creamy, the pasta cooks alongside it. Once the pasta is al dente, it is tossed directly into the sauce, allowing it to absorb all those wonderful savory flavors. A final adjustment of seasoning and a generous sprinkle of Parmesan bring everything together.

Hearty, rustic, and full of Italian flavor, this Mushroom Pasta alla Norcina is the perfect meal when you're craving something comforting and delicious without spending hours in the kitchen.

key points for this mushroom pasta alla norcina recipe

Here are a few key points to know about this mushroom pasta alla norcina recipe.

Pasta: Often make with short pasta like rigatoni or penne, but you can use any shape pasta that you prefer.

Sausage: Italian sausage typically seasoned with rosemary and fennel is crumbled and browned to add robust flavors. If you can't find the Norcina sausage add a few sprigs of rosemary to the sauce, removed before adding the pasta.

Mushrooms: Fresh porcini mushrooms are traditional, but cremini or button mushrooms are commonly used when porcinis are unavailable.

Cream sauce: Heavy cream is combined with wine wine and stock creating a velvety sauce the coats the pasta .

Cheese: Grated pecorino Romano or parmesan cheese enhances the richness and adds a nutty, salty finish to the dish.

I hope you give this mushroom pasta alla norcina a try. Its creamy , hearty combination of sausage and mushrooms makes a

perfect meal for any occasion.

Mushroom Pasta Alla Norcina



Mushroom Pasta alla Norcina is a hearty Umbrian pasta dish made with Italian sausage, earthy mushrooms, rosemary, and a rich, creamy sauce. This rustic Italian recipe comes together quickly, making it perfect for a comforting weeknight dinner when you want something satisfying without spending hours in the kitchen.

- 1/2 lb. fusil pasta
- 1/2 lb. spicy Italian sausage crumbles
- 2 cups sliced mushrooms
- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 1 cup white wine
- 1 cup chicken stock
- 1 cup heavy cream
- 1 cup grated parmesan
- salt and pepper to taste

1. Start by cooking your pasta el dente. While the pasta is cooking make the sauce
2. In a large saute pan over medium high heat in the 2 Tablespoon of olive oil cook the onion and garlic until

soft and translucent. Add the mushrooms and cook until the mushrooms begin to brown . Then add the sausage crumbles cook until brown.

3. Deglaze the pan with the wine waiting until it evaporates before adding the chicken stock, pasta water and cream. Simmer until the sauce thickens. Then add in the grated parmesan
4. Toss the pasta in this creamy sausage sauce, top with more grated parmesan and chopped Italian parsley.

Reserve some of the pasta water before draining. Tossing the hot pasta with the sauce and a splash of pasta water helps loosen the cream sauce and allows it to cling beautifully to every strand of pasta.

Main Course, pasta
Italian
best Italian sausage mushroom pasta recipe