

Mushroom pasta alla Norcina

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Mushroom pasta alla Norcina is an Italian pasta dish from the Umbrian region of Italy. The dish traditionally combines hearty flavors of sausage, mushrooms and a rich cream sauce. There are different versions, some have mushrooms or cured meats or both. The recipe is super quick and easy to make, taking almost as much time to make the sauce as it does to cook the pasta. The sauce starts out by cooking the onions, garlic, mushrooms and Italian style sausage (spicy or mild). The sausage used in norcina typically contains rosemary, and since the Italian sausage available here does not contain rosemary I add a few sprigs to the sauce. By the time the sauce is ready the pasta should be cooked and you toss the pasta with the sauce and adjust your seasonings.

The dish is hearty and delicious, showcasing the earthy, rustic flavors of Italy. It's an ideal meal for chilly nights or when you're craving Italian but want quick and easy too.

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 made 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. ENJOY!!!

Ingredients

- 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

Instructions

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.
ENJOY!!!!