

## Pizzoccheri pasta with chanterelle mushrooms and sage *(Pasta & rice main dishes)*



### Preparation

Prepare the pizzoccheri pasta by combining the flour, a pinch of salt and water. Knead well until you get a smooth ball. With a Take as much dough as you need and roll it out on a clean, floured work surface. Cut the pasta into approximately tagliatelle shapes with a pastry cutting wheel, trying to be as regular as possible. Boil a pot of water. Separately, clean and cut the mushrooms into quarters, then brown them in a pan with a little oil. Peel the potatoes and cut them into large cubes, then blanch them in salted water for a few minutes. Mix the egg yolk with the cream and a little Valtellina cheese, salt and pepper. Then pour the cream on the mushrooms. In a saucepan melt the butter and sauté the garlic and sage. Cook the pasta and then toss in pan with the mushrooms and egg mixture. Add the potatoes. Serve dressed with the flavoured melted butter, some browned sage leaves and a sprinkling of Valtellina cheese.

### Tips

Chanterelles mushrooms are perfect for this dish; if you prefer something else, or if you can't find them, you could try making this dish with porcini mushrooms.

### Trivia

To make perfect pizzoccheri, you have to use some top quality buckwheat flour; and the secret to making it even more tasty is to use Valtellina Casera cheese.

### Information

**Preparation** 60 minutes

**Total Time** 20 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Difficult

## la terra di Puglia



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### Ingredients

**Buckwheat** 400 grams

**Italian 00 flour** 100 grams

**Water** 250 millilitres

**Salt**

**Mushrooms** 200 grams

**Potatoes** (2 potatoes)

**Eggs** 1 unit

**Fresh cream** 100 millilitres

**Cheese** 100 grams (Valtellina)

**Garlic** 1 clove

**Butter** 50 grams

**Sage**