

FETTUCCHINE WITH MORELS, GOAT CHEESE

Gourmet Magazine

comments

Serve as a first course, or as a main course.

notes

Serves 4-6.

prepare in advance

Ingredients

Trim, then cut into half-inch pieces

3/4 lb. fresh asparagus

Mince

1/2 C shallots

Snip

1/4 C fresh chives

Crumble6 oz. mild goat cheese, such as Montrachet;
(about 1-1/2 C)**Measure**2 T unsalted butter
1/2 C dry white wine
1/2 C chicken broth
1/2 C heavy cream**Wash well, pat dry, trim and slice**

1/2 lb. fresh morels (can use dried if you wish)

Have available3/4 lb. fettuccine
salt and pepper

complete recipe

In a heavy skillet over moderately low heat, cook the shallots in the butter; stir and cook until softened.

Add the wine and simmer until it is reduced by half.

Add the broth and morels; cover and simmer 10 minutes, until morels are tender.

Add cream and goat cheese; cook over low heat, stirring, until cheese is melted.

Stir in asparagus and chives with salt and pepper to taste; keep sauce warm.

Cook the fettuccine al dente; drain well.

In a bowl toss the pasta with the sauce.