

Sautéed Matsutake "Pasta" with Parmesan Cheese

You can try this recipe with any type of wild mushroom, but if you slice fresh matsutakes thinly, sauté them with good olive oil and garlic, and then serve them with a dusting of Parmigiano Reggiano you will swear you're eating fresh pasta. Serve with warm, crusty bread.

8 matsutake or porcini, or fresh wild mushrooms
2 tablespoons olive oil
2 cloves garlic, finely chopped
1 tablespoon chopped fresh rosemary, optional
sea salt and freshly ground black pepper
1/3 cup grated Parmesan cheese

Clean the mushrooms with a damp paper towel to remove any dirt or debris. Cut off about 1/2-inch from the bottom of the stem, and then thinly slice the mushrooms and the remaining stems.

In a large skillet heat the oil over high heat. Add the garlic and cook for 10 seconds. Add the mushrooms, rosemary (if you like), salt, and pepper, and cook about 2 to 3 minutes on each side, or until golden brown and beginning to soften. Remove from the skillet and sprinkle with the Parmesan. Season to taste and serve immediately.

Serves 2.

Recipe from Kathy Gunst's new book, "Notes from a Maine Kitchen." (Down East Books 2011)