



EATALY

ALL ABOUT  
PASTA

---

*A Complete Guide with Recipes*



RIZZOLI  
NEW YORK



# MAFALDINE CON FUNGHI, TIMO E MASCARPONE

MAFALDINE WITH MUSHROOMS, THYME,  
AND MASCARPONE

*Serves 4 as a first course*

---

Mafaldine are wide ribbons with ruffled edges. They're one of the prettiest pasta shapes and are often paired with vegetable sauces. Use a combination of mushrooms for the maximum amount of flavor: oyster, shiitake, and maitake are all good options.

**¼ cup extra virgin olive oil**

**1 pound mushrooms,  
sliced**

**1 shallot, finely diced**

**Fine sea salt and freshly  
ground black pepper**

**2 tablespoons minced  
fresh thyme leaves**

**1 pinch crushed red  
pepper flakes**

**Coarse sea salt for pasta  
cooking water**

**1 pound mafaldine**

**¼ cup mascarpone**

**½ cup grated Grana  
Padano (see page 87)  
cheese**

**BRING** a large pot of water to a boil. Meanwhile, heat a large skillet with high sides over high heat and add the olive oil. Once the oil is hot, add the mushrooms and cook, stirring frequently, until they are lightly golden, about 8 minutes. Add the shallot, season with salt and pepper and mix well to combine. Add the thyme and red pepper flakes, then turn down the heat to low.

**WHEN** the water is boiling, season with coarse salt, add the pasta and cook al dente. (See page 22.) Remove the pasta from the water, reserving cooking water, and add it to the skillet. Turn the heat up to medium-high and cook the pasta, tossing constantly, until combined, about 2 minutes. Add pasta cooking water in small amounts if necessary.

**REMOVE** the skillet from the heat and stir in the mascarpone and grated cheese. Toss and adjust seasoning. Toss again, incorporating a small amount of pasta cooking water if the pasta looks dry. Serve immediately.

➤ Never soak fresh mushrooms. Simply brush with a damp paper towel and shake them over the sink to remove any grit.