

Tagliarelle with Oyster Mushrooms, Brussels Sprouts, and Radicchio

250 grams Tagliarelle

1/4 cup extra-virgin olive oil

1/4 cup pine nuts, toasted

12 cloves garlic

1/2 cup sweet red vermouth
7 ounces oyster mushrooms

4 ounces Brussels sprouts, about 8
small to medium

4 ounces radicchio, about 1/2 small to
medium head

4 1/2 tablespoons unsalted butter

1/2 cup grated parmesan cheese

salt and ground black pepper

1 tablespoon honey



*Pictured here with crispy fried soft-shell crabs
and stone crab claws*

Bring 4 to 6 quarts of water to a boil in a large pasta pot. Add 2 tablespoons of salt.

Toast the pine nuts in a small sauté pan over medium heat, turning frequently, until light brown. Set aside.

Slice the radicchio into 1/2 inch strips and set aside.

Clean the Brussels sprouts. Slice lengthwise and place in a microwave safe bowl. Add 1/2 tablespoon of butter and one tablespoon of honey. Cover with plastic wrap leaving a vent hole for steam. Microwave on high until just tender, about 3 minutes. Remove from microwave, shake to coat the Brussels sprouts and set aside.

Heat the olive oil over medium heat in a large sauté pan. Add garlic and sauté until lightly brown, about 6 minutes. Remove from heat and add the vermouth.

Return the pan to the burner and add the oyster mushrooms and 4 tablespoons of butter. Boil until reduced by about half. Season to taste with salt and pepper.

Drop the pasta in the boiling water until al dente, 3 minutes if using Cipriani Tagliarelle or follow manufacturer's recommendation. Drain.

Add the hot pasta, Brussels sprouts, and sliced radicchio to the mushrooms. Gently stir over medium heat to coat the pasta and mix ingredients, about 1 minute. Plate the pasta, sprinkle with the grated parmesan cheese and toasted pine nuts. Serve immediately.

Serves 4

Nutrition Facts

Nutrition (per serving): 496.5 calories; 44% calories from fat; 25.1g total fat; 45.3mg cholesterol; 216.0mg sodium; 508.3mg potassium; 53.5g carbohydrates; 3.6g fiber; 6.2g sugar; 15.4g protein.

Cooking Tips

We strongly recommend using Cipriani Tagliarelle. This pasta is extremely thin and very delicious. It's a bit hard to find. We found the best price is at The Fresh Market. See their website for locations. It can also be ordered from [Fresh Market](http://www.freshmarket.com/online-market/detail.aspx?ID=159) via the internet at <http://www.freshmarket.com/online-market/detail.aspx?ID=159>. ; Or from Amazon.com, but the price is substantially higher.

Cipriani Tagliarelle comes in 250-gram boxes, 8.82 ounces. This is the perfect amount for four servings. If using thicker, pasta use about 14 ounces.

Recipe Source

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Source: The Barnes Creek Cookbook