

Fresh Fettuccine with Mushrooms, Goat's Cheese & Cherry Tomatoes

Kingsmill Resort and Spa

Ingredients

Fresh Fettuccine	1 pound
Sliced Wild Mushrooms	1 cup
Halved Cherry Tomatoes	1 ½ cups
Crumbled Goat's Cheese	½ cup
Fresh Chopped Herbs	¼ cup
Toasted Pine Nuts	½ cup
Shredded Parmesan	¼ cup
Extra Virgin Olive Oil	½ cup
Michelob Ultra Amber	½ cup
Minced Garlic	2 cloves
Minced Shallots	1 oz
Salt and Pepper	To Taste

Method

Bring a large pot of salted water to a boil. Cook the pasta in the boiling water for 2-3 minutes. Remove pasta from water and drain. Cool the pasta in ice water if you do not plan on using it immediately.

In a large sauté pan add the olive oil, garlic and shallots and sauté to release the flavor into the oil. As the garlic and shallots begin to brown, add the mushrooms and continue to sauté until the mushrooms are cooked. Add the beer (or vegetable stock) and allow it to simmer for a few minutes. Add the fresh herbs, goat's cheese, and tomatoes and then toss the ingredients until they are well incorporated in the pasta and the cheese is warmed through and soft. Season the pasta with salt and pepper and portion out desired servings. Garnish with pine nuts and parmesan cheese. Serve.

Note to Cooks

Chef Ken Hiscock of *Regatta's* at Kingsmill made fresh pasta as part of his demonstration. If you would like his pasta dough recipe and his notes on types of pasta and its history, send your email address to farmersmarket@tni.net.