



Mushroom *Paccheri* & Cream

1 pkg Paccheri pasta

4 oz. dried mushrooms

2 oz. grated parmesan cheese

2 oz. butter (melted)

2 eggs (large)

9 oz. fresh cream

Black pepper to taste

Sea salt to taste

½ oz. fresh parsley

Soak dried mushrooms in warm water for 30 min. Melt butter in medium frying pan on low heat. Add drained mushrooms to butter and cook on low heat for 15 min. Meanwhile add one egg and one egg yolk to a bowl with parmesan cheese and cream, whisk until smooth. Cook Paccheri in salted water according to label directions. Add egg, cheese and cream mixture to frying pan and turn off heat. Drain Paccheri and add to frying pan. Combine ingredients on low heat as to not cook the egg. Add salt, pepper and fresh parsley to taste and serve immediately.