YAMHILL VALLEY
VINEYARDS

Chanterelle Pasta with Garlic White Wine Sauce

Fall is a wonderful time to forage for chanterelle mushrooms. After a hot, dry summer, they often begin to fruit with the first substantial rains of the season. When we get a break from tending to the grapes and ferments, we like to head into the woods for a mushroom hunt.

This recipe is fresh and cozy, with a simple sauce that complements rather than overwhelms the delicate flavor of the mushrooms. It's much like our winemaking approach and the way we use oak for our Pinot Blanc and Chardonnay - adding depth and texture while letting the character of the fruit shine through. Both wines make natural pairings for this dish.

Ingredients

4 ounces linguini or spaghetti pasta

1 large head of garlic

Fresh herbs – to taste, any mix of sage, basil, thyme, parsley – chopped together

¼ cup white wine – *we prefer Yamhill Valley Vineyards Pinot Blanc or Chardonnay*

¼ cup chicken or vegetable stock

1 large shallot, sliced

Pinch of crushed red pepper flakes

4-6 ounces fresh chanterelles, roughly pulled apart or left whole if buttons

3 Tablespoons grated pecorino or parmesan cheese

2 Tablespoons unsalted butter

1 Tablespoon extra-virgin olive oil

Salt and pepper to taste

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Instructions

Preheat oven to 350*. Peel the skin off the garlic, cut the stem end off to expose the cloves. Wrap in foil and bake for 20 minutes. Turn off the oven and allow to cool. Squeeze out the garlic cloves and mash into a paste, set aside for later use.

Rinse chanterelles under cold water and allow to air dry. Pull or tear apart large chanterelles, leave any small buttons whole.

Sauté the chanterelles in a dry pan with shallots, cooking until the chanterelles release their juice and are softened. Add the olive oil, roasted garlic paste, and crushed red pepper flakes, cook for another minute.

Add the wine and allow it to reduce by half, then add the stock.

Bring a pot of salted water to a boil and cook the pasta until al dente. Reserve ~ ½ cup pasta water.

To the chanterelle pan, add the cooked pasta, butter, and herbs and toss to coat the pasta in the sauce. Add a splash of pasta water if the pan gets dry.

Remove the pan from the heat and add the cheese, salt and pepper to taste.

Serve the pasta and mushroom sauce in bowls alongside a glass of Pinot Blanc or Chardonnay.

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