

# Pasta with Morels, Garlic and Cream

a recipe from [www.maureenabood.com](http://www.maureenabood.com)

*This dish came to be one evening when I meant to cook something else entirely with my fresh bag of morels. The whole thing came off with so little planning or measuring. You can cook that way too, adjusting the amounts depending on how many people and how many mushrooms are coming to dinner.*

2 cups or so morels, or any mushroom you have, trimmed and cleaned  
Pasta of any sort  
Salt  
2 tablespoons butter  
2 garlic cloves  
White wine splash  
Few snips of chive  
¾ cup heavy whipping cream, plus more

Get your mushrooms and clean them. Morels if you can. Anything else if you can't.

Put a large pot of hot water on to boil. Once it boils, add a tablespoon of salt. Then the pasta. The box on my shelf with the most pasta in it was rotini, so I used that one, and it was good. Cook to al dente.

Meanwhile, chop the morels in ½ -inch pieces. Mince two cloves of garlic (remove the green germ inside first). Chop a few chives (I like to use scissors for this).

Melt a pat of butter in a sauté pan over medium low heat. Add the morels and a pinch of salt. Cook for at least five minutes, until they release juices.

Add the garlic and chives and cook for just a minute while the garlic blooms its essence. Add a splash of white wine if you have it and turn up the heat, cooking it off for just a minute. Then pour in some heavy cream. Simmer, reducing the cream for two or three minutes.

Taste. Season with salt and pepper.

Drain the pasta, then add the pasta to the sauté pan with the sauce. Cook the pasta with the sauce over medium low heat, adding a touch more cream if needed, for about two minutes. Shower with grated parmesan, stirring it all together over the heat.

Eat up immediately in a warm bowl, with another shower of parmesan over top.