

ECCO DOMANI[®]

WINES OF ITALY

Black Pepper Fettuccine

Cracked black pepper fettuccine with mushrooms and asparagus
Pairs well with Ecco Domani Chianti

Serves 4

Ingredients:

1 3/4 lb. fresh asparagus, trimmed and cut
8oz. fettuccine
3 Tbsp. butter
2 large garlic cloves, minced
1 tsp. dried tarragon
12 oz. fresh mushrooms, sliced
1 1/4 cups whipping cream
1/2 cup chicken broth
1 cup parmesan cheese, freshly grated



Preparation:

Cook asparagus in large pot of boiling salted water until slightly tender, about 3 minutes. Using slotted spoon, transfer to a bowl. Add fettuccine to same pot and cook until tender but still firm to bite. Drain fettuccine. Return pasta and asparagus to same pot.

Melt butter in large skillet over low heat. Add garlic and tarragon and stir 1 minute. Add mushrooms and sauté 4 minutes. Add cream and broth; boil until mushrooms are tender and sauce thickens slightly, about 4 minutes. Stir in 1/2 cup of freshly grated Parmesan cheese. Add sauce to pasta and asparagus; toss to coat. Season with salt and pepper. Serve remaining Parmesan cheese separately for guests to add to taste.