

# Mushroom-Chestnut

## Pappardelle

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Recipe source: Greg Beckett and Dan Dexter combined recipes from [Epicurious](#) and [Hip Foodie Mom](#)



### INGREDIENTS FOR MUSHROOM-CHESTNUT MIXTURE

- 4 tablespoons (3/4 stick) butter
- 5 1/3 large shallots, sliced (about 2 cups)
- 4 garlic cloves, minced
- 1 1/3 pounds assorted fresh wild mushrooms (such as stemmed shiitake, crimini, and oyster), sliced
- 1 1/3 tablespoons chopped fresh thyme
- 1/2 cup Madeira
- 1 1/2 cups FRESH roasted whole chestnuts, peeled and halved – *Cook's note: Recipe for buttery fresh roasted chestnuts appears below*
- 1/2 cup whipping cream

**PAPPARDELLE**, or other fresh pasta of your choice – about 1 ½ pounds to serve 6-8 people as a side dish

### DIRECTIONS

- Melt 3 tablespoons butter in large deep nonstick skillet over medium-high heat. Add shallots and sauté until tender and golden, about 6 minutes.
- Add garlic and stir 30 seconds. Add remaining 3 tablespoons butter and stir until melted.
- Add mushrooms; sprinkle with salt and pepper. Sauté until tender and brown, about 10 minutes.
- Add thyme and stir 1 minute. Add Madeira and simmer until almost evaporated, about 1 minute.
- Add chestnuts and whipping cream and simmer until cream thickens and coats mushroom mixture, about 1 minute.
- Season generously with salt and pepper. Turn the heat to low while the pasta cooks.
- To cook fresh pasta, start with a large pot of boiling water, about 4 to 6 quarts of water. Add 1 tablespoon of salt to the boiling water for every pound of pasta. Add the pappardelle. Fresh pasta cooks very quickly and should remain al dente, meaning it should still be firm but cooked through – about 3-4 minutes for the pappardelle. Drain it in a colander over a bowl, reserving ¼ cup cooking liquid.
- Stir the pasta and ¼ cup reserved cooking liquid into mushroom mixture; toss well to combine. Drizzle with a dash of olive oil. Toss well and serve.

## **FRESH ROASTED CHESTNUTS**

*Recipe source: Greg Beckett and Dan Dexter did a mash-up of two different Epicurious recipes to create this version. See the original recipes [here](#) and [here](#).*

### **INGREDIENTS**

- 2 pounds fresh unshelled chestnuts
- 2-3 sprigs rosemary
- 1/4 cup (1/2 stick) unsalted butter, melted
- 2 teaspoons (or more) kosher salt
- Pinch of freshly grated nutmeg
- Freshly ground black pepper

### **DIRECTIONS**

- If you've been spreading your chestnuts across a baking sheet to roast them, you're doing it ALL WRONG. You see, what chestnuts really need to open up is steam. Keeping them warm just until you peel them is also key. Here are some tips for roasted chestnut perfection every time.
- Don't forget the X! Place the chestnuts flat side down on a cutting board. Use a small paring knife to score an X through the skin on the rounded side of each chestnut.
- Soak 'em! Once you've scored them all, place the chestnuts in a bowl of hot water for 1 minute. This will help them steam in the oven. Drain and pat the chestnuts dry.
- This is the time to add herbs or flavorings. Toss the chestnuts in a bowl with the melted butter, rosemary, salt, nutmeg and black pepper. (Other combinations of fat, herb/spice, and salt are fine too.)
- Wrap them up! Tear a generous length of aluminum foil and place the chestnuts in a single layer. Gather up the edges to form a parcel with a small opening on top (while still keeping them in a single layer). Place the parcel on a baking sheet. You can stack multiple parcels on one baking sheet if you need to.
- Work quickly! Bake at 350°F until the edges of the chestnut shells really curl up, 25 to 30 minutes.
- Remove the baking sheet from the oven and working one parcel at a time, peel off the shell and the skin at the X. (A paring knife sometimes makes this job easier). Do this as SOON as they are cool enough to handle; the shells are harder to peel when cold. Don't open up a parcel until you are ready to peel the chestnuts.
- Eat the chestnuts right away or store them in the fridge for up to 3 days for soups, gnocchi, and snacking.