**Porcini Noodles in the Style of Stroganoff**

**by Duskie Estes and John Stewart, Black Pig Meat Co & Black Piglet**

Everything in this recipe comes from Sonoma County (mushrooms, goat cheese, arugula)! We make the pasta with our own eggs. We are known for our pork, but I was a vegetarian for 23 years.

Serves 6

***Ingredients:***

**For the porcini pasta:**
5 cups flour
1 cup semolina
1/2 cup porcini powder
9 farm eggs, beaten

**For the sauce and plate-up:**
1 pound trumpet royale mushrooms or fresh porcini mushrooms, sliced
6 oz. fresh goat cheese
1 shallot, peeled and minced
3/4 cup Madeira
3/4 cup creme fraiche
3 cups arugula
Quality extra virgin olive oil
Kosher salt and freshly ground black pepper

***Instructions:***

To make the pasta, combine the flours and porcini powder in a mixing bowl. Add the eggs. Knead, wrap in plastic and let rest at least 1/2 hour. Roll out in pasta machine to desired thickness, and cut to desired noodle width/shape. We usually do fettucini. Cook the pasta in salted boiling water until cooked through.

Meanwhile, make the sauce. Saute the mushrooms in oil until browned. Add the shallots and saute a minute until aromatic. Add the Madeira and reduce by half. Add the creme fraiche. Season to taste with salt and pepper. Add a little pasta water if necessary to get enough sauce to coat your noodles. Toss in cooked noodles and arugula. Plate and garnish with dollops of goat cheese, and drizzle with quality extra virgin olive oil.