

— AMERICA'S —
TEST KITCHEN


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Wild Mushroom Filling

MAKES ABOUT 2½ CUPS

Brown Butter and Pine Nut Sauce

MAKES ABOUT 1 CUP

Wild Mushroom Filling

Makes about 2½ cups

Reserve the porcini soaking liquid for soups or rice dishes.

- 1 ounce dried porcini mushroom**
- 2 tablespoons olive oil**
- 2 garlic cloves, minced**
- 10 ounces domestic mushrooms, fresh, or fresh wild mushrooms, cleaned and minced**
- ¼ cup minced fresh parsley**
- Salt and pepper**
- 1 cup ricotta cheese**
- ⅓ cup grated Parmesan cheese**
- 1 egg yolk**

1. Cover porcini with boiling water and soak 30 minutes. Drain and reserve liquid for another use. Mince porcini and set aside.

2. Heat oil in 10-inch skillet over medium heat until shimmering. Add garlic and cook until golden, about 2 minutes. Add fresh mushrooms and cook until wilted, about 4 minutes. Stir in parsley, porcini, ¼ teaspoon salt, and ⅛ teaspoon pepper and cook until liquid evaporates, about 2 minutes.

3. Off heat, stir in ricotta, Parmesan, and egg yolk. Season with salt and pepper to taste; set aside. (Filling can be covered and refrigerated overnight.)

Brown Butter and Pine Nut Sauce

Makes about 1 cup

- ½ cup pine nuts**
- 8 tablespoons butter**
- Salt**
- ¼ cup minced fresh parsley**
- Grated Parmesan cheese**

1. Adjust oven rack to middle position and heat oven to 325 degrees. Toast nuts on rimmed baking sheet until golden and fragrant, about 5 minutes; set aside.

2. Melt butter in 10-inch skillet over medium heat and cook, swirling constantly, until butter turns golden brown, about 5 minutes. Stir in reserved nuts, parsley, and ½ teaspoon salt. Toss with pasta and serve with grated Parmesan cheese.