



“Italian Pantry”
Shopping List for the recipe:

Penne con Panna e Funghi
Penne with Cream and Mushrooms

~From the website & blog~
www.mark-leslie.net

Check your pantry for these items:

- 1/3 cup extra virgin olive oil HAVE: BUY:
- 1 medium onion HAVE: BUY:
- 2 cloves garlic HAVE: BUY:
- 1/2 cup dry white wine (a pinot grigio or a chardonnay, something you'll drink) HAVE: BUY:
- 1 teaspoon Kosher or sea salt HAVE: BUY:
- 1/2 teaspoon black pepper HAVE: BUY:
- (If you are like me, I prefer to use freshly ground black pepper, so check your pepper mill to make sure you aren't running low on black peppercorns)

RECIPE CALLS FOR:

- 1 ounce dried porcini mushrooms (Available package weights always vary from vendor to vendor. Purchase one closest to the needed weight.). If not available, substitute with another dried variety.
- 1 pound mixture of fresh mushrooms (Choose a combination of two or more of the following: cremini, shiitake—make sure to discard the stems, they are woody—, chanterelle, portobello, white button, or use your favorites)
- 1 cup heavy cream (buy a 1/2-pint container...it is 8 ounces, which is a cup)
- 3 tablespoons fresh Italian flat-leaf parsley (buy 1 bunch)
- 1 pound penne rigate pasta (usually, “penne rigate” and “penne” are the same type of pasta)
- 1 1/2 cups grated Pecorino Romano or Grana Padano cheese. (purchase a 1/2 pound wedge).
*You may also use Parmigiana-Reggiana. Any hard, dry Italian cheese that is easy to grate will work fine.

What can I do with the any leftover ingredients?

-**Fresh Italian flat-leaf parsley.** Always make sure you give the parsley a good wash when you get it home—it can often be sandy. To extend its life, cut the bottoms of the stems and place in a glass of fresh water and place in the fridge. Your parsley will survive days longer this way. Oh, Curly Parsley is NOT the same, so try to use flat-leaf, whose flavor is leap years beyond its curly cousin.

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