



Roasted Red Pepper and Garlic Creste, Basil Pesto, Wild Mushrooms

Serves 4-6

1 Pound	Fresh Creste Pasta
2 tsp.	Olive Oil
4 Oz.	Pancetta, Fine Dice
Pinch	Red Pepper Flakes
4 Oz.	Mixed Wild Mushrooms, Sliced (I Used Oyster, Shiitake & Crimini)
Pinch	Kosher Salt
Pinch	Freshly Ground Black Pepper
12 Each	Grape Tomatoes, Halved
1/4 Cup	English Peas, Shelled and Blanched
7 Oz.	Basil Pesto
2 tsp.	Lemon Infused Olive Oil (I use Mazzone, available at Morton's Market)
1/2 Each	Lemon, Juiced
4 Cups	Arugula
1 tsp.	White Truffle Oil
Pinch	Kosher Salt
Pinch	Black Pepper
As Needed	Shaved Parmigiano Reggiano

Method:

- Bring a large pot of seasoned water to a boil (the water should taste like the sea), add the pasta
- Heat a large saute pan, and add the olive oil
- Brown the pancetta, remove once brown, but keep the rendered fat in the pan
- Add the mushrooms, and allow them to “bronze,” by cooking all of the moisture out of them, and allowing them to gain a beautiful color
- Add the tomatoes, peas, pesto, lemon olive oil and lemon juice, bring to a simmer
- Return the cooked pancetta to the mixture
- Add the pasta (making sure that it is al dente), and toss. Season to taste with salt and pepper
- In a mixing bowl, combine the arugula, white truffle oil, salt and pepper, mix well
- To plate, pile the pasta in a dish. Top with the arugula mixture, stacking as high as possible
- Finish with the shaved cheese.