



**presents**  
**Egg Pasta with Wild Mushrooms, Greens, Gorgonzola,**  
**Cream and crushed Hazelnuts**  
**paired with**  
**Pahlmeyer, 2005 Jayson Pinot Noir**

**Serves 4**

**Ingredients:**

One pound egg pasta, such as pappardelle  
one pound wild mushrooms  
one bunch swiss chard, chopped and pre blanched  
one pint heavy cream  
3/4 cup parmesan cheese, grated  
4 ounces gorgonzola dolce  
1/2 cup toasted hazelnuts, broken

In a large, shallow skillet, sauté mushrooms on high heat until most of their water has evaporated. While mushrooms are cooking, add pasta to boiling, salted water. Add swiss chard to mushrooms and sauté to combine. Add cream and allow to lightly reduce to a light cream sauce. Season with salt and pepper. Once pasta is al dente, drain and add to skillet. Add half of the parmesan cheese and toss dish together. Distribute evenly on to warm plates. Break small chunks of gorgonzola over top of plates. Sprinkle hazelnuts and remaining parmesan to finish.