



## PASTA WITH RICOTTA

Makes 6 first course servings, 4 main course servings.

I particularly like this dish on hot summer days.

### INGREDIENTS

- 2 medium onions, very thinly sliced (See Note)
- 8 ounces shiitake mushrooms
- 4 tablespoons unsalted butter
- 8 ounces whole ricotta
- ½ cup grated imported Parmesan cheese
- Leaves from 8 sprigs of thyme, leave some for garnish
- 3 tablespoons lemon juice, approximately
- Kosher salt
- Freshly ground black pepper
- 1 pound imported penne or any other small shaped pasta

### PREPARATION

1. Peel onions and slice paper thin. Wipe the mushrooms with a damp paper towel, discard the stems and slice thinly.
2. Melt 1 tablespoon butter in a large skillet, add the onions, and sauté over low heat, stirring frequently, until the onions are translucent, about 10 minutes. Transfer to a dish.
3. Add the remaining butter and the mushrooms to the skillet and sauté over high heat until they are soft.

4. Return the onions to the skillet and add the ricotta, Parmesan cheese and thyme. Season with lemon juice, salt and pepper.
5. In a large pot bring 3 quarts of water to a rolling boil. Add 1 tablespoon salt and the pasta. Stir and boil briskly, uncovered for about 8 minutes, until the penne is al dente.
6. Drain well in a colander. Combine with the ricotta and season to taste.

## **NOTE**

I slice the onions on a mandolin.

I use the DeCecco brand of pasta.