lasagnette fresche con tocco di porcini

FRESH LASAGNA WITH A TOUCH OF PORCINI

55 minutes | 8 servings

- **1 leafy sprig rosemary**
- **⅓ cup roughly chopped flat-leaf parsley**
- **1 garlic clove, roughly chopped**
- **1 teaspoon fresh thyme leaves**
- **3 tablespoons unsalted butter, cut into small pieces**
- **2 tablespoons extra-virgin olive oil**
- **1 (28-ounce can) whole peeled tomatoes, preferably San Marzano, with ½ cup of their juices reserved**
- **Fine sea salt**
- **¾ pound fresh porcini mushrooms, halved lengthwise, or quartered if large, and cut into ⅛-inch-thick slices**
- **1 pound lasagnette, mafaldine or other wide long pasta**

Remove leaves from rosemary sprig. In center of cutting board, mound rosemary leaves, parsley, garlic and thyme; finely chop together.

In a large skillet with lid, combine herb mixture, butter and oil; heat over medium-high heat, stirring occasionally, until butter is foaming. Add tomatoes with ½ cup of their juices and ½ teaspoon salt; bring to a simmer and cook, breaking up tomatoes, for 5 minutes, then stir in mushrooms. Reduce heat to low and gently simmer, covered, until mushrooms are tender and sauce is flavorful, about 30 minutes.

Meanwhile, bring a large pot of salted water to a boil. When sauce is very close to done, cook pasta in the boiling water until al dente, then drain and transfer to a large bowl. Add sauce and toss to combine well. Adjust seasoning to taste. Serve immediately.