
Cavatappi Papalini

Roberto and Denise Mei - Cafe Baci - Sarasota, FL

Sarasota's Chef Du Jour - 1992

1 pound spiral or Rigatoni pasta
1 pound fresh mushrooms, sliced
15 strips bacon or pancetta, cut into pieces.
4 tablespoons frozen peas
1 stick butter
1 teaspoon bacon grease
1 cup heavy cream
1/2 cup half-and-half
grated Parmesan cheese

Cook the pasta al dente in salted water.

Saute' the mushrooms in a skillet with a little butter. Set aside.

In a skillet, fry the bacon or pancetta until done. Drain and reserve the grease. Set aside.

In a large frying pan, combine the butter, one teaspoon of bacon grease, heavy cream and half-and-half. Bring to a boil. As soon as the mixture starts to boil, add the Parmesan cheese and cook until the mixture coats a wooden spoon.

While still boiling, add the bacon, mushrooms and peas. Stir together and pour over the pasta.

Add some pepper to taste.

Yield: 6 to 8 servings

Pasta

Per Serving (excluding unknown items): 1811 Calories; 186g Fat (89.6% calories from fat); 17g Protein; 32g Carbohydrate; 7g Dietary Fiber; 579mg Cholesterol; 1108mg Sodium. Exchanges: 1/2 Grain(Starch); 4 1/2 Vegetable; 1/2 Non-Fat Milk; 37 Fat.