

Creamy Garlic Mushroom Sauce



Prep Time: 15 minutes

Cook Time: 15-20 minutes

Yield: 2 cups

Serves: 8

Ingredients

- 2 tbsp. [Gustare Garlic Extra Virgin Olive Oil](#)
- 1 medium shallot, minced
- 1 cup fresh shiitake and/or baby portabella mushrooms, thinly sliced
- 2 cloves garlic, minced
- ½ cup white wine
- 1 cup heavy cream
- ½ cup Taleggio and/or Fontina cheese
- Sea salt & pepper, to taste

Directions

1. Heat the oil in a large sauté pan over medium heat. Add the shallots and mushrooms and sauté until just barely golden.
2. Add the garlic and sauté for an additional minute. Pour in the white wine and reduce by half.
3. Add the heavy cream and stir to combine. Simmer the sauce for another minute before adding the cheese.
4. Stir until the cheese is completely combined and taste. Season with salt and pepper, to taste. Serve over fresh pasta with a sprinkle of Parmigiano cheese over the top, if desired. Enjoy!