



# Penne Porcini

**1 lb. penne pasta**  
**8 oz. porcini mushrooms (soaked in water)**  
**4 tbsp. butter**  
**16 oz. heavy whipping cream**  
**1/2 cup grated parmesan cheese**  
**salt and pepper**

1. Boil pasta in saltwater until al dente, rinse, and set aside.
  2. Combine cream, butter and porcini. Simmer.
  3. Add pasta to the sauce.
- Use parmesan cheese to thicken the sauce.  
Add salt and pepper to taste