

## Pasta alla Norcina

Kosher salt and pepper  
¼ teaspoon baking soda  
8 ounces ground pork  
3 garlic cloves, minced  
1 ¼ teaspoons minced fresh rosemary  
1/8 teaspoon ground nutmeg  
8 ounces cremini mushrooms, trimmed  
7 teaspoons vegetable oil  
3/4 cup heavy cream  
1 pound orecchiette  
½ cup dry white wine  
1 ½ ounces Pecorino Romano cheese,  
grated (¾ cup)

3 Tablespoons minced fresh parsley  
1 Tablespoon lemon juice



Dissolve 1⅛ teaspoons salt and baking soda in 4 teaspoons water in medium bowl. Add pork and fold gently to combine; let stand for 10 minutes. Add 1 teaspoon garlic, ¾ teaspoon rosemary, nutmeg, and ¾ teaspoon pepper and smear with spatula until well combined and tacky, 10 to 15 seconds. Transfer mix to plate sprayed with oil and form into rough 6-inch patty. Pulse mushrooms until finely chopped, 10 to 12 pulses.

Heat 2 teaspoons oil in 12-inch skillet over medium-high heat until just smoking. Add patty and cook without moving it until bottom is browned, 2 to 3 minutes. Flip and continue to cook until second side is well browned, 2 to 3 minutes (center will be raw). Remove from heat, transfer sausage to cutting board, and chop into 1/8- to ¼ inch pieces. Transfer sausage to bowl and add cream; set aside.

Bring 4 quarts water to boil in large pot. Add pasta and 2 tablespoons salt and cook, stirring often, until al dente. Reserve 1 ½ cups cooking water, drain pasta and return it to pot.

While pasta cooks, return skillet to medium heat. Add 1 tablespoon oil, mushrooms, and ⅛ teaspoon salt; cook, stirring frequently, until mushrooms are browned, 5-7 minutes. Stir in remaining 2 teaspoons oil, garlic, ½ teaspoon rosemary, and ½ teaspoon pepper; cook until fragrant, about 30 seconds. Stir in wine, scraping up fond, and cook until completely evaporated, 1-2 minutes. Stir in sausage-cream mixture and ¾ cup reserved cooking water and simmer until meat is no longer pink, 1-3 minutes. Remove from heat and stir in Pecorino until smooth. Add sauce, parsley, and lemon juice to pasta and toss well. Adjust consistency with reserved cooking water as needed and season with salt and pepper.