

## **Creamy Cavatappi with Fresh Corn, Fennel and Wild Mushrooms**

Chef Bruce Paton of the Cathedral Hill Hotel, San Francisco, CA, pairs this warm creamy pasta salad with the Twist of Fate Bitter from Moonlight Brewing of Santa Rosa, CA. You could pair it with your favorite ESB.

[The Best Of American Beer & Food: p.106]

- 1 tablespoon olive oil
- 1/2 teaspoon red pepper flakes
- 2 tablespoons minced garlic
- 2 bulbs fennel, trimmed and sliced very thin
- 2 cups fresh corn kernels (about 6 ears)
- 1 cup shiitake mushrooms, trimmed and diced
- 1 cup cremini or chanterelle mushrooms, trimmed and diced
- 1/2 teaspoon ground fennel
- Salt and ground black pepper to taste
- 1 1/2 cups light cream
- 1 pound cavatappi pasta, cooked al dente
- 1 medium red bell pepper, seeded and minced

1. Heat oil in a large saucepan over medium heat, add crushed pepper and garlic and cook, stirring often, two minutes. Add corn and diced fennel, stir well and cook 5 minutes. Add mushrooms, ground fennel, salt and pepper and cook until tender, about 5 minutes

2. Add cream and bring to a boil. Reduce heat and simmer 20 minutes. Drain pasta and toss with vegetables and cream. Garnish with red bell pepper and freshly ground black pepper

Makes 4 to 6 servings

Suggested pairing: ESB or pale ale