



## FOOD & BEER

[CBN, February/March 2008]

**Craft Beer and Cuisine : Twenty Years of Tastings Started in California** *By Lucy Saunders*

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

**Ingredients:**

- 1 tablespoon olive oil*
- 1 D2 teaspoon red pepper flakes*
- 2 tablespoons minced garlic*
- 2 cups fresh corn kernels (about 6 ears)*
- 2 bulbs fennel, sliced very thin*
- 1 cup shiitake mushrooms, trimmed and diced*
- 1 cup crimini or chanterelle mushrooms, trimmed and diced*
- 1 D4 teaspoon ground fennel*
- Salt and ground black pepper*
- 1 1 D2 cups light cream*
- 1 pound cavatappi pasta, cooked al dente*
- 1 medium red bell pepper, minced*

**Directions:**

1. Heat oil in a large saucepan over medium heat, add pepper flakes and garlic and cook, stirring often, 2 minutes. Add corn and sliced fennel, stir well, and cook 5 minutes. Add mushrooms, ground fennel, and salt and pepper to taste. 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: Extra-special bitter or pale ale

Recipe excerpted from *The Best of American Beer & Food* by Lucy Saunders (Brewers Publications, beertown.org, \$22.95).