

# Baked Cheesy Pasta Casserole With Wild Mushrooms

By Melissa Clark | Time: **45 minutes** | Yield: **8 servings**

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## INGREDIENTS

**1 pound mixed wild or cultivated mushrooms, such as oyster, maitake and shiitake**  
**3 tablespoons extra-virgin olive oil**  
**½ teaspoon kosher salt, more as needed**  
**½ teaspoon black pepper, plus a few grinds**  
**2 fresh rosemary branches**  
**½ pound orecchiette, farfalle or other short pasta**  
**¾ cup heavy cream**  
**½ cup fresh ricotta**  
**5 ounces fontina cheese, grated (1 1/4 cups)**  
**2 ounces Parmesan, grated (1/2 cup)**  
**1 teaspoon finely chopped fresh sage**  
**1 garlic clove, finely grated**

## PREPARATION

### Step 1

Heat the oven to 450 degrees. Trim the mushrooms and cut into 1-inch pieces. Toss with the olive oil, the salt, a few grinds of pepper and the rosemary. Spread on a large baking sheet and roast, tossing once or twice, until golden brown and crisped around the edges, 15 to 18 minutes. Discard rosemary.

### Step 2

Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook for at least a few minutes less than the package directs. (You want the pasta very al dente; it will finish softening in the sauce.) Drain well.

### Step 3

Turn oven up to 500 degrees. In a large bowl, stir together the cream, ricotta, fontina, Parmesan, sage, pepper, garlic and a pinch of salt. Stir in the pasta and mushrooms. Arrange in a shallow 2-quart gratin dish or 9- by 13-inch pan. Bake until cheese is melted and bubbly and browned in spots, 10 to 15 minutes.