



LA NONNA

# CREAMY MUSHROOM & TRUFFLE



SCAN FOR COOKING METHOD VIDEO

# CREAMY MUSHROOM & TRUFFLE



Serves 2



Cooks in 5 Minutes

## INGREDIENTS:

(Allergens in Bold)

FRESH PASTA: PAPPARDELLE  
Durum (Wheat) Semola, Water,  
Rice Flour

## SAUCE:

Creamy Mushroom Sauce:  
Onions, Thyme, Sunflower Oil,  
Extra Virgin Olive Oil, **Single  
Cream (Dairy)**, Porcini and  
Oyster Mushrooms, Truffle Paste

## PARMESAN CHEESE

*Keep refrigerated below 5°C. Once opened consume within 2 days.*

*Suitable for freezing. Freeze on day and consume within 1 month (cook from frozen).*

This dish is a favourite among our veggie customers. It is made using 4 different types of mushrooms (porcini, chanterelle, chestnut and oyster) to bring the immense depth of umami meatiness of mushrooms to life. It is then topped with sautéed mushrooms for that extra texture and finished with a sweet and earthy truffle paste.

## METHOD:

1. Bring a saucepan with plenty of well-salted water to the boil.
2. In a pan, add the pre-prepared Creamy Mushroom sauce. Top with the sauteed mushrooms and a sprinkle of parsley. Turn on the heat to low and give it a good stir, cooking for around 3 to 4 minutes.
3. Whilst the sauce is heating up, open up the bag of pasta, and shake to separate and remove the flour. Drop the pasta in the boiling water and cook for 3 to 4 minutes until it is al dente.
4. Drain the pasta, then add it to the frying pan. Toss the pasta intensely with the sauce until it is reduced to a creamy emulsion. Feel free to add some pasta water to ensure the pasta is well coated.
5. Divide between two plates, add truffle paste, sprinkle over your choice of cheese and some fresh parsley, drizzle some olive oil and serve immediately.

Buon appetito!



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