

Creamy Mushroom and white wine Tagliatelle



Ingredients list

- Freshly made pasta from last lesson
- 15g salted butter
- 1 tablespoon olive oil (school can provide)
- 1 onion
- 3 garlic cloves
- 8 ounces mushrooms
- 120ml white wine (or a white wine stock cube)
- 120ml double cream
- 1 tablespoon fresh parsley
- 40g Parmesan cheese
- Salt and pepper to taste (school can provide)

Equipment list

- Frying pan
- Sharp knife
- Brown chopping board
- Rolling pin
- Plastic spoon
- Palette Knife
- Measuring jug
- Saucepan
- Colander
- Grater (if required)

Method:

1. Start with melting the butter with olive oil in a large frying pan on medium-high heat
2. Sauté the onion until soft
3. Add the garlic and sauté another minute
4. Then add the mushrooms into the frying pan and cook until soft
5. Add white wine and cook until it reduces by half.



Method:

6. Add the cream
7. Simmer for 5 minutes, then add the parsley and season with salt and pepper.
8. Put a saucepan, half filled with water, on the hob.
9. Roll out the pasta using a rolling pin
10. Once roll out flat and thin, roll the pasta up into a long sausage.
11. Slice the pasta into even strips approximately
12. Unroll the pasta and cook in boiling water for a few minutes, until 'Al dente'. Drain the pasta in a colander.
13. Add the pasta into the creamy sauce, toss with the sauce, and sprinkle with Parmesan cheese.

