



Andy's Double Mushroom Tagliatelle with Crème Fraiche

Created by Andy Owen

Serves 2

Ingredients:

*25 grams of dried porcini mushrooms
2 large Portobello mushrooms, chopped
2 medium garlic cloves, thinly sliced
2 stems thyme, leaves only (about 1/2 teaspoon leaves)
2 tablespoons olive oil and a knob of butter
2 portions of fresh tagliatelle noodles
2-3 tablespoons crème fraîche
Finely chopped parsley leaves and grated Parmesan (for serving)*

Put the dried porcini in a bowl and cover with boiling water. Give them a good stir and let them soak for half an hour.

Then, drain the mushrooms well and roughly chop them. Reserve all the soaking liquid.

In a large bowl, mix the porcini, portobello mushrooms, thyme, garlic, olive oil, and salt and pepper. Fry the mixture gently in olive oil and butter, until the mushrooms start to colour.

Meanwhile, bring a large pot of salted water to a boil.

Add the reserved porcini liquid to the frying pan, plus the crème fraîche - and scrape up any bits of mushroom from the bottom of the pan.

Keep warm over low heat.

Boil the fresh tagliatelle until al dente (according to package instructions). Drain the pasta, reserving a little of the cooking liquid.

Add the tagliatelle to the frying pan with the mushroom sauce, adding pasta water if needed, to moisten. Mix thoroughly.

Season to taste with more salt and pepper and serve immediately, top with parsley and parmesan. Serve with garlic bread.

Outstanding...