



## Tagliatelle with Mushroom & Cream Sauce

Serves 2-3

### Ingredients

½oz. Dried Morel Mushrooms  
7oz. Tagliatelle  
1 tablespoon Olive Oil  
2 ¼oz. Butter  
1 Shallot, peeled and finely chopped  
1 Garlic Clove, peeled and finely chopped  
Pinch of Cayenne Pepper  
100ml (3 ½ fl.oz.) White Wine  
3 tablespoons of Crème Fraiche or Heavy Cream  
7oz. Fresh Mushrooms of your choice (wild or button), finely sliced  
4 tablespoons of Parsley, finely chopped  
1oz. Parmesan Cheese, grated  
Sea Salt & freshly ground Black Pepper

### Method

1. Bring a large kettle of water to a boil. Place dried morel mushrooms in a small heatproof bowl and add enough boiling water to cover them. Set aside.
2. Pour the remaining boiling water into a saucepan, add salt and return to the boil. Add the tagliatelle and cook according to package instructions until al dente.
3. Put half the olive oil and half the butter into a sauté pan and place over a low heat. When the butter has melted, add the shallot and cook gently for 2-3 minutes.
4. Add the garlic and cook gently for another 2 minutes.
5. Add a pinch of cayenne pepper, increase the heat to high, add the white wine and let it reduce by half. Add the cream and continue to cook until it's reduced by half again.
6. In another sauté pan, add the remaining olive oil and butter and place over medium heat. Add the fresh mushrooms and cook until they have softened, approximately 3 minutes.
7. Strain the liquid from the morel mushrooms, roughly chop them and add to the pan of mushrooms. Add half of the parsley and stir.
8. Remove 2-3 spoonful of mushrooms and set aside for garnish.
9. Drain the tagliatelle, reserving half of the pasta water. Add the tagliatelle to the pan of mushrooms. Stir in the parmesan, remaining parsley and the reserved water as needed.
10. Season with salt and pepper, and stir in the cream.
11. Serve in bowls or on a plate, garnished with fresh herbs and reserved mushrooms.