

Creamy Porcini Mushroom Pasta



A creamy mushroom pasta recipe for every night of the week.

Recipe supplied by Flora, courtesy of Monika Bonk.

Ingredients

150ml Flora Thickened Plant Cream

200 g pasta

15 g dried porcini mushrooms

150 brown cup mushrooms (sliced)

Fresh parsley

Salt

Black pepper (freshly ground)

Olive oil

Method:

1. Prepare porcini mushroom by placing them into a heatproof jug, then pour in boiling water and set aside for 15-20 minutes to rehydrate the mushrooms.
2. Boil pasta as per packet instructions. When pasta is ready reserve approx 50ml of pasta water and set aside. Add a drizzle of olive oil to a pan and cook until fragrant on medium low fire.
3. Add sliced brown cup mushrooms and allow them to cook for about 8 minutes.

4. In the meantime, remove the porcini mushrooms from water and cut them finely.
5. Add the porcini mushrooms to the pan and cook for 5 minutes on low fire.
6. Next stir in Flora Thickened Plant Cream to the mushroom sauce. Then season with salt and freshly ground black pepper.
7. Once combined add pasta to the sauce, pour the pasta water in and stir on low fire until the sauce thickens.
8. Garnish with finely cut parsley and serve.