

FETTUCINE WITH NORCINO RAGÙ AND MUSHROOMS



Chef: Monica Copetti

Method

Serve 6

In a pan with a little evoo put a sprig of rosemary and a clove of garlic and let it to brown, add the pork meat sauce and the porcini mushroom sauce and cook over medium heat (if you want a more red or spicy sauce, add a little pomodorina or arrabbiata sauce). Eliminate garlic and rosemary. Meanwhile, cook and drain the fettuccine al dente. Toss the fettuccine in the sauce with some grated parmigiano reggiano and chopped parsley.

Menù Ingredients

200 g. Ragù del Norcino - Norcino Ragout sauce - CT1
300 g. Condimento con funghi porcini - Porcini Mushroom Sauce - CQ1X
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

100 g. Parmigiano Reggiano Cheese
q.s. Parsley
1 Spring of rosemary
1 Garlic clove
q.s. Black Pepper
500 g. Eggs Fettuccine