

PAPPARDELLE PASTA WITH MUSHROOMS AND WALNUTS



Menù Ingredients

450 g. Poker di funghi - Four mushroom mix - G71
q.s. Crema ai formaggi - 5 Cheeses Sauce - EF1
q.s. Salsa alle noci - Walnut sauce - C47
q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

Ingredients

q.s. Butter
q.s. Parmigiano Reggiano cheese
100 g. Gorgonzola cheese
500 g. Pappardelle Pasta
q.s. Parsley
q.s. Milk

Chef: Tommaso Ruggieri

Method

Serve 6

In a pan put two tablespoons of the cheese sauce, a small piece of butter and a handful of grated parmigiano cheese. Warm it up, then add the poker mushroom and if necessary some broth. Meanwhile, cook the pappardelle in boiling salted water. Drain them al dente and toss in the sauce. In a pan warm up the gorgonzola with two tablespoons of walnut sauce and a little milk to obtain a smooth sauce. Plate up the pappardelle with mushrooms, drizzle the gorgonzola sauce on top and sprinkle with chopped parsley.