

RUSTIC LINGUINE WITH SAUSAGE, MUSHROOMS AND THYME



Chef: Maurizio Ferrari

Method

Serves 1

Cook the linguine in a pot of boiling salted water until "al dente". In the meantime, in a pan heat up the olive oil with the garlic clove and the thyme, then add the sausage and cook until browned. After a couple of minutes, add the poker mushroom, the cheese sauce and a spoon of cooking water. Drain the pasta, toss it in the pan with the sauce and adjust with salt and pepper. Plate up the linguine and garnish the dish with Tuttosole tomatoes(diced), fried kale and shaved parmigiano cheese.

Menù Ingredients

20 g. Ècremaformaggi Cheese Cream - Ècremaformaggi 5
cheeses Sauce - EFQX
40 g. Solofungo Poker Natura - FVP
q.s. Olio extravergine di oliva "Classico" - Extra virgin olive oil
"Classic" - EK0X
q.s. Tutto Sole - UA1

Ingredients

q.s. Salt and Pepper
80 g. Linguine pasta
50 g. Italian sausage
q.s. Thyme
q.s. Garlic
q.s. Parmigiano Reggiano cheese,shaved
q.s. Kale, fried