

## TAGLIATELLE WITH PORCINI MUSHROOMS AND PUMPKIN CREAM



**Chef:** Leonardo Pellacani

### Method

Serve 6

Cook the fresh egg tagliatelle in boiling salted water until al dente. In a non stick pan brown the speck cut into julienne, add in the porcini mushrooms with a little of the pasta cooking water. At the same time, heat up the pumpkin cream with the butter; season with Gran Cuoco granular, then dilute with a ladle of the pasta cooking water, emulsifying with an immersion blender until smooth. At this point, drain the tagliatelle and toss them in the mushroom sauce, with some chopped parsley. Spread the pumpkin cream on the plates and arrange the pasta in the center. Complete with a sprinkle of chopped parsley.

### Menù Ingredients

100 g. Crema di zucca – Pumpkin Spread - ECOK  
500 g. Porcini a fette trifolati in asettico - Sliced porcini mushrooms sauteed with olive oil, garlic and parsley processed under aseptic technology - GQ1  
q.b. Grancuoco granulare - Grancuoco Granular Stock - BH1

### Ingredients

q.s. Salt  
q.s. Parsley  
50 g. Butter  
100 g. Speck  
400 g. Fresh Eggs Tagliatelle Pasta