

TAGLIATELLE WITH WHITE RAGÙ AND MUSHROOMS



Chef: Leonardo Pellacani

Method

Serve 6

Cook the tagliatelle in boiling salted water. In a pan, add the Soffritto and brown it for few minutes. Add Èragubianco, season it with a little rosemary. Then add the drained poker mushroom, and cook for a little longer, add in some parsley. Drain the tagliatelle and toss in the sauce with some Parmigiano Reggiano. Garnish with a sprig of rosemary and serve.

Menù Ingredients

250 g. Èragùbianco con carne di pollo e di vitello -
Èragùbianco sauce with chicken and veal meat - SR1
250 g. Poker di funghi - Four mushroom mix - G71
30 g. Soffritto pronto a base di verdure fresche - Ready to use
Mirepoix - B10K
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil -
EK5

Ingredients

to taste Fresh Parsley
to taste Parmigiano Reggiano Cheese
to taste Rosemary
400 g. Fresh Eggs Tagliatelle Pasta