

Olive's Kitchen

Mixed Mushroom Pasta - Creamy elegance!

In 2010 we spent a few days in Ljubljana, Slovenia. At the time the market stalls had abundant displays of local mushrooms from the countryside and forests - porcini and girolles, in particular – but how to taste them? Our hotel had strongly recommended a nearby restaurant. When we dropped by to make a booking we were greeted by the chef who offered to prepare a special dish for us that night – mixed mushroom pasta. Here is our recollection of that dish: it is unlikely you will have access to porcini and girolles, so use what mushrooms you have at hand.

For four people as an entree:

- 2 tbsps olive oil
- 1 tbsp butter and/olive oil
- one leek, sliced, separated into rings
- 600 g mixed mushrooms*
- two large cloves garlic, minced
- salt and pepper
- (optional) dash hot chilli flakes
- 2 tbsps chopped parsley
- 200 ml cream (double, sour, fraiche)
- 1/3 cup grated parmesan cheese
- or 2 tbsps each Gorgonzola & pecoroni finely chopped or grated
- 600 g tagliatelle or fettucine



(*There are over a dozen varieties available in Australia – make a selection based on colour and texture, except for wood or ear fungus.)

Method:

Aim to have the pasta cooked at the same time as the sauce is finished. With dried pasta you will need to start that cooking somewhat sooner than for fresh pasta.

Dice or slice the cleaned mushrooms into bite-sized pieces. Set aside any that might require slightly longer cooking.

Add one tbsp oil to a frying pan and saute the leek until soft. Remove and set aside.

Adding remaining oil and butter, over high heat quickly saute the mushroom pieces that require longer cooking until they are coloured but not wilted. Set aside with the leeks. Saute the remaining mushrooms until just coloured. Return leeks and mushrooms to the pan and add garlic and salt and pepper to taste, chilli flakes and parsley.

Add the cream, stir through. Add the drained pasta and toss to coat. Stir through the cheese.

Serve: Serve immediately, sprinkled with extra parsley if desired. Serves four.

Equipment: Frying pan.

Difficulty and Time: Not difficult (2/5). Preparation: 10 minutes. Cooking: 10-15 minutes.

Notes and variations:

- If the sauce seems too dry, add some of the pasta water.