

Pork & Mushroom Tagliatelle



Recipe By FoodieBook

Ref: 609

Heading: Pasta

Cuisine: Italian

Food Type: Meat

No of Portions: 4

Ingredients & Prep

500 g Pork cut into small chunks
600 g Fresh egg pasta tagliatelle
200 ml Dry white wine
100 ml Water
150 g Button mushrooms cut in half
100 g Pancetta or bacon finely chopped
50 tbsp Double cream
3 Garlic clove finely chopped
1 Onion finely chopped
1 Celery stick finely chopped
1 Chicken stock cube or gel pot
2 tbsp Olive oil for frying

Garnish

50 g Parmesan grated
sprinkle flat leaf parsley chopped
sprinkle Freshly ground black pepper

Suggestion & Tips

You can add some lemon zest also as a garnish. Any paste is fine.

Method

Step 1 - Place a frying pan on a med heat & add oil, onion, celery, pancetta & garlic & fry until a very slight colour, add pork & mushroom & fry for 2 mins stirring often, add wine & stock cube, then simmer & cover on a low heat for 20 mins, if dries out add a little water.

Step 2 - Cook fresh pasts in salted water as per packet instructions.

Step 3 - Remove lid & add cream, stir into the pork & simmer for 2 mins.

Step 4 - Plate up pasta onto plates equally, then the same with pork ragu & garnish.