

Authentic Italian Spaghetti with Porcini Mushrooms & Vegetables

INGREDIENTS

220g/8oz Spaghetti (V good quality not easy cook)
2 tbs olive oil
1 tbs butter
60g/2oz dried Porcini Mushrooms
100g/3 . oz streaky smoked bacon (optional)
1 cup peas
100g/3 . oz asparagus spears, cut into in to 1 inch pieces
100g/3 . oz red pepper
4 garlic cloves - peeled
2 egg yolks and 2 tbs creme fraiche whisked together
Freshly ground black pepper
Freshly grated Italian Pecorino Romano cheese



Serves 2

The Method

1. Cover the dried Porcini mushrooms with boiling water and leave to soak for 10 minutes. Drain and set to one side. Discard the liquid
2. In a solid bottomed frying pan, sauté the garlic in the oil until it is golden. Then, remove the garlic from the pan and discard
3. Sauté the bacon until crispy (optional though it gives a great flavour to the dish)
4. Add the butter, peas, asparagus, red pepper and mushrooms and cook for 5 mins. Turn off the heat
5. In a pan of boiling, salted water, cook the spaghetti according to manufactures instructions – usually 10 minutes
6. One minute before the spaghetti is cooked, return the mixture in the frying pan to a high heat
7. Sieve the spaghetti and immediately add to the frying pan
8. Add the whisked eggs and crème fraiche, stirring gently for a minute
9. Serve immediately sprinkled with the freshly grated cheese
10. Great with a green salad and warm, freshly baked bread

