

Papardelle with mushrooms cooked with Jeremiah's fine pasta specialties (4 persons):

Pasta:

400 g papardelle

Cook "al dente" in salted water according to the packet instructions;

1 cup pasta water

and set aside; strain the pasta;

Mushroom sauce:

2 onions

and

1 garlic clove

cut into small pieces and

4 tbsp olive oil

fry

250 g mushrooms

dice and sauté with the onions in the same way, season with

100 ml white wine

deglaze the pan and allow the alcohol to evaporate a little;

300 ml vegetable stock

and reduce everything;

1 dash of cream (250 ml)

add the pasta water and boil down again, if necessary diluting with the pasta water you have collected;

Toss the papardelle in the mushroom sauce and top with the sautéed mushrooms;

Topping:

- Sautéed mushrooms (season with teryaki sauce if necessary) &
- Dried mushrooms