



Pasta Boscaiola

Serves 4

- 400g pappardelle pasta
- 1 tbs olive oil
- 3 large French shallots (see tip), thinly sliced
- 2 garlic cloves, crushed
- 200g spicy pancetta, chopped
- 200g cup mushrooms, thinly sliced
- 200g Swiss brown mushrooms, thinly sliced
- 300ml thickened cream
- 1/3 cup flat-leaf parsley, chopped
- 30g parmesan, finely grated

1. Cook pasta following packet directions until al dente.
2. Meanwhile, heat oil in a large frying pan over medium heat. Add shallots,

garlic and pancetta. Cook, stirring occasionally, for 5 minutes. Add mushrooms, increase heat to high and cook for 3 minutes.

3. Stir in cream and season with salt and pepper. Reduce heat to medium and simmer gently for 5 minutes or until sauce is reduced slightly.
4. Drain the pasta and return to the hot pan, pour over the mushroom sauce, add parsley and the parmesan and toss over low heat until combined.

Cook's tip: you can replace the French shallots with 1 large brown onion and pancetta with bacon.