



## CREAMY MUSHROOM pasta

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Kids' Club Coordinator and Chef

serves 4

### INGREDIENTS

30g butter  
1 tablespoon olive oil plus a little extra to finish the cooked pasta  
300g mushrooms  
1 clove garlic, peeled  
400g fresh fettuccine  
200ml cream  
½ bunch chives  
200g Parmesan or Romano cheese  
sea salt

### EQUIPMENT

bowls	scissors
knife	measuring jug
chopping board	large pot
grater	colander
tea towel	wooden spoon
measuring spoons	garlic crusher
large non-stick frying pan	tongs

### METHOD - THIS RECIPE REQUIRES ADULT SUPERVISION

1. Grate the cheese and place into a bowl ready to serve at the table.
2. Using the scissors carefully cut the chives into small pieces over a bowl and set aside ready to finish off the pasta.
3. With your hands separate the fresh fettuccine into single strands.
4. Place a large pot of water on the stove and add a teaspoon of salt. Bring it to a boil, then carefully add the fettuccine and stir. When the water comes back to a gentle boil cook the pasta for approximately 3 minutes or until al dente. Place the colander in the sink. Turn off the heat and ask an adult to carefully drain the cooked pasta into the colander. Return the cooked pasta to the cooking pot and finish with a little olive oil.
5. To prepare the creamy mushroom sauce wipe the mushrooms clean with a tea towel and slice them thinly on the chopping board. Put them into a bowl and set aside.
6. Squeeze the garlic in a garlic press. Place oil and butter in a non-stick frying pan over a gentle heat until the butter melts and it starts to sizzle. Add the sliced mushrooms and crushed garlic. Sauté until the mushrooms are soft, stirring occasionally with the wooden spoon to cook them evenly.
7. Stir in the cream and heat for a few minutes until hot.
8. Tip the drained pasta into the creamy mushroom mixture, stir and add the chopped chives. Add salt to taste if necessary.

### to SERVE

Using the tongs, divide the creamy mushroom pasta into four bowls. Pour over any remaining sauce. Serve with the bowl of grated cheese on the table for friends to help themselves.

### FROM THE MARKET

Olive Oil – Patlin Gardens, Virgara's Garden  
Butter – B.-d. Farm Paris Creek  
Romano – Cheese Alexandrina Cheese Company  
Cream – Fleurieu Milk Company, B.-d. Farm Paris Creek

Pasta – Italia Pasta Fresca  
Garlic – Patlin Gardens  
Mushrooms – P & L Rogers