



## ***Authentic Italian Spaghetti with Porcini Mushrooms and Vegetables***

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Serves 2

### **Ingredients**

- 220g/8oz Spaghetti – good quality not easy cook
- 2 tbs olive oil
- 1 tbs butter
- 60g/2oz dried Porcini Mushrooms
- 100g/3 ½ oz streaky smoked bacon (optional)
- 1 cup peas
- 100g/3 ½ oz asparagus spears, cut into in to 1 inch pieces
- 100g/3 ½ oz red pepper
- 4 garlic cloves - peeled
- 2 egg yolks and 2 tbs crème fraiche whisked together
- Freshly ground black pepper
- Freshly grated Italian Pecorino Romano cheese

### **Method**

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