

# CRUISE PASTA WITH PORCINI SAUCE

by Chris Harper of Crackerjack

2013 Runner-up : Main Course

## Ingredients (serves 6)

Galleymade corzetti pasta flags embossed with cruise insignia, made with 00 flour and eggs (6pp)

30g dried Porcini re-hydrated in boiling water for approx. 20 mins then chopped

400g fresh Swiss Brown mushrooms thinly sliced

1 Chorizo sausage (casing removed) diced

1 onion finely chopped

1 cup water from re-hydrated Porcini

1 cup creme fraiche

2 cloves garlic finely chopped

1 tblsp olive oil

1 tblsp butter

S & P to taste

½ cup grated Grana Padano or Parmesan cheese

Parsley chopped for garnish



Picture not available

## Method

In a non stick pan over medium heat, saute diced chorizo until brown. Remove to drain on paper towel and set aside.

Clean pan and add butter & oil, saute onion and garlic then add all the mushrooms and cook until tender - about 5 minutes. Season with S & P

Add porcini water and creme fraiche - reduce heat to low. Occasionally stirring as sauce thickens.

In different pot, cook fresh pasta in boiling salted water for approx 3-4 mins. Drain.

Before serving add the chorizo and grated Grana Padano to the mushroom sauce and heat through.

Arrange 6 squares of pasta on each plate and spoon sauce over. Serve with chopped parsley to garnish.